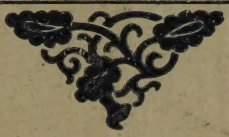
Carbon County
Cook Book



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THE CARBON COUNTY

COOK BOOK

A COLLECTION OF TESTED AND TRIED RECIPES CONTRIBUTED AND VOUCHED FOR BY THE WOMEN OF CARBON COUNTY

"DEDICATED TO OUR HUSBANDS"

Compiled and published by a committee chosen from the various organizations and societies of the City of Price.

1917

PRESS OF THE SUN
PRICE, UTAH

PREFACE

The primary purpose of publishing this book is to raise funds to purchase children's books for the Price Carnegie Library, and all money derived from its sale will be used to that end.

We have endeavored to secure the very best recipes from the ladies of Carbon County. They represent the cookery of every section of our nation as well as many favorite dishes from across the seas.

A FOREWORD TO OUR SUBSCRIBERS

The publication of this book has been made possible by the assistance of our advertisers. The professional and business men and firms here represented are reliable. We hope you will use your copy to guide you to their offices and places of business as well as a culinary help.

We wish to thank the ladies who have spent so much time and worked so hard to compile and make this book a success.

A. W. HORSLEY,
Chairman of Library Board.

MISS MATTIE STRONG,
Chairman of the Committee.

UPB

WEIGHTS.

Cocoa	1 level teaspoon	⅛ oz
Sugar	1 pint	1 lb
Flour	3¼ cups sifted	1 lb
Vanilla or Lemon	3 tablespoons or 7 teaspoons	1 oz
Baking Powder	5 teaspoons	1 oz
Butter	1 cup (scant)	½ lb
Spices	6 tablespoons, level	1 oz
Salt	4 tablespoons, level	1 oz
Lard	5 lbs.	85c
Ice	1 scoop	5 oz
Salt	1 scoop	5 oz
Cream of Tartar	8 level teaspoons	1 oz

BREAD, BISCUITS, BUNS, ETC.

Strawberry Shortcake. 1 pint sifted flour, 1½ heaping teaspoons baking powder, pinch of salt, ½ cup lard, 1 egg, mix with milk and roll twice as thick as pie crust, spread with melted butter, add another layer of crust and bake. When done separate the crust and spread with crushed strawberries. Serve with whipped cream.

MRS. S. C. MILES.

One Egg Muffins. This recipe will make about eighteen muffins. 2 cups flour, 4 level teaspoons baking powder, ½ teaspoon salt, 1 cup milk (sweet), 2 tablespoons melted butter. When you have combined mixture well add one well beaten egg. Butter muffin tins well and bake a delicate brown.

MRS. BURGENER.

Nut Bread. 1½ cups white flour, 3 cups graham flour, 1 cup sugar, 1 cup chopped nut meats, 2 cups sweet milk, 1 egg, 1 teaspoon, salt, 4 rounding teaspoons baking powder. Bake ½ or ¾ of an hour in 2 loaves.

MRS. WICKHAM.

Nut Bread. 2 cups white flour, 2 cups graham flour, 1 egg, 1 teaspoon salt, 1 cup English walnuts, 1 cup seedless raisins,, 1½ cups sweet milk, 1 cup molasses, 4 teaspoons baking powder. Sift flour, add salt, baking powder and egg well beaten, molasses and milk, mix well and turn into buttered tin; allow to raise for 20 minutes and bake slowly for one hour.

MRS. F. R. SLOPANSKEY, Helper.

Ginger Bread. 1 cup sugar, 1 cup cooking molasses, ½ cup butter or lard, 1 egg, 1 cup boiling water, 1 teaspoon soda, 2 teaspoons ginger, 2 cups flour or enough to make a thin batter. Put molasses and soda in bowl and pour in boiling water. Stir a few minutes, add other ingredients. Bake in a slow oven until done.

MRS. C. H. ARCHER.

Johnny Cake. 1 egg, ¼ cup molasses, pinch of salt, 3 tablespoons butter, 1 level teaspoon soda in hot water, 1 cup sour milk, 1 cup flour, ½ teaspoon baking powder, 1¼ cups yellow cornmeal. Sift the flour, meal, baking powder and salt together. Beat egg and molasses and add flour and milk alternately. Add the butter melted. Bake in rather hot oven 30 minutes.

MRS. FITZGERALD.

Graham Bread. 1½ cups sour milk, ½ cup dark molasses, 1 cup raisins, 1 cup chopped walnuts, pinch of salt, 1 teaspoon soda, 1½ cups graham flour. Flour the raisins, dissolve soda in a little warm water and add to graham flour sifted with the salt; add molasses and nuts and make soft dough, adding white flour if necessary. Put in a well greased pan and bake about half an hour or more.

MRS. FRED THOMAS.

Plain Hot Cakes. 1 cup flour, 2 teaspoons baking powder, 1 egg, pinch of salt, milk to make thin batter. Sift flour, salt and baking powder together. Add to beaten egg. Bake on hot griddle.

MRS. MARY BEAN.

Pop Overs. 1 cup flour, ½ teaspoon salt, ½ tablespoon melted butter, 1 cup milk, 1 egg. Sift dry ingredients together, add butter, egg, well beaten, and lastly milk. Beat well together and fill greased muffin tins to very top. Bake in very slow oven. Serve with whipped cream.

GRACE FAUSETT.

Muffins. 4 cups flour, 1½ cups sour milk, 2 level teaspoons baking powder, ½ teaspoon soda, ½ teaspoon salt, 2 eggs, 2 tablespoons melted butter, 1 tablespoon sugar if desired. Beat eggs together, add sour milk; next add flour sifted with baking powder, salt, soda and sugar. Beat well and add melted butter. Bake in gem tins.

MABEL STOWELL.

Corn Griddle Cakes. 2 cups flour, ½ cup cornmeal, 1½ tablespoons baking powder, 1½ teaspoons salt, one-third cup sugar, 1½ cups boiling water, 1¼ cups milk, 1 egg, 2 tablespoons melted butter. Add meal to boiling water and boil five minutes; turn into bowl, add milk and remaining dry ingredients mixed and sifted. Then add egg well beaten and butter. Cook same as other griddle cakes.

DR. H. B. GOETZMANN.

Scotch Short Bread. 1 lb. butter, 1 heaping cup of powdered sugar. Cream together with hands. Sift in 3 cups flour, 1 cup at a time, work well together. Put mixture on baking board and work in another cup flour. Cut in three round cakes. Bake in hot oven.

MRS. W. H. LEITER, Cameron.

Cheese Dreams. Cut bread thin, toast, butter it and put slices of cheese between two pieces. Salt and pepper. Dip in beaten eggs and fry in hot butter until brown. Serve while hot. A good breakfast dish.

MRS. A. W. McKINNON.

Graham Bread. 1 pint milk, 1 tablespoon butter. Scald together until butter is melted; turn into bread pan. When cooled to blood heat add ½ pint of yeast. Make a light batter using white flour. Beat thoroughly. Set in warm place to raise. When risen to twice its bulk knead down again, then add three tablespoons molasses, 2 level tablespoons salt and sift in graham flour to make a firm dough. Knead 20 minutes. Roll into loaves and let raise to twice its bulk. Bake 50 minutes.

MRS. W. T. HUFFMAN.

Corn Bread (New Orleans). 1½ pints Indian cornmeal, ½ pint flour, 1 tablespoon sugar, 1 teaspoon salt, 2 heaping teaspoons baking powder, 1 tablespoon butter or lard, 1¼ pints milk, 2 eggs. Sift together cornmeal, flour, sugar, salt and baking powder. Rub in shortening, add eggs beaten and the milk. Mix into a moderately stiff batter; pour from bowl into shallow cake pan. Bake in hot oven for 30 minutes.

MRS. SUSIE ALLDREDGE.

Good Raisin Bread. The day before baking start your yeast. I usually save the water (without salt) from my potatoes at noon. When this is cooled just luke warm add ½ cake yeast foam and 3 level tablespoons of sugar. Set in warm place and it will be ready to use next morning. Take about 3 quarts of flour, sift thoroughly, add ½ cup lard, 2 cups milk, 2 tablespoons salt and ¼ cup of sugar. Mix with the yeast prepared as above, to a good soft dough. Add about two cups of seedless raisins, washed and sifted over with a little flour. Knead well. Let raise in a warm place until light. Work down. Let raise a second time. Mold into loaves. When they are light bake in a moderate oven 45 minutes. This is fine.

MRS. GEORGE MORGAN.

Nut Bread. 4 cups whole wheat flour, 4 teaspoons baking powder, 1 teaspoon salt, ½ cup granulated sugar, 2 cups milk, 1 cup walnuts broken (not chopped). Sift together the dry ingredients, add milk slowly and then the nuts. Cook 35 minutes in moderate oven.

MRS. PAULINE PACE. MARY RUSSELL, Cameron.

Peanut Butter Bread. 2 cups flour, 2 rounded teaspoonsful baking powder, 1 teaspoon salt, 1 cup peanut butter, 1 cup milk, ½ cup sugar, 2 eggs. Sift flour, baking powder and salt, add peanut butter and sugar and mix. Beat eggs and milk together, add to flour and mix well. Put in greased loaf pan and bake in moderate oven 30 to 35 minutes.

MRS. CLEVELAND.

Biscuits. 1 quart flour, 2 heaping teaspoons baking powder, 1 teaspoon salt, 2 tablespoons lard or two-thirds pint of cream, milk to make soft dough. Sift flour, salt and baking powder together twice; add lard, mix well in the dry flour. Then add milk enough to make soft dough. Rub over top with melted butter. Bake in quick oven.

MRS. WINNIFRED CALLAHAN.

Buns. 1 egg, 1 cup sugar, 1 cup raisins, 1 cup milk, 1½ cup butter or lard, ½ teaspoon salt, 1 cup good yeast, 1 teaspoon nutmeg or cinnamon, flour to make thick batter. Break egg in cup, fill with milk, add to other ingredients, butter melted. Let batter raise, then knead with flour until like bread dough. Let raise again, then mold or cut with biscuit cutter. Let raise again, sprinkle top with sugar and cinnamon and then bake in moderate oven.

MRS. WALTER CHRISTENSEN.

Coffee Rolls. 2 cups of flour, 2 tablespoons shortening, 2 tablespoons baking powder, little salt. Mix and sift flour, salt and baking powder. Add shortening and mix in thoroughly with a fork. Add milk until dough is stiff enough to roll, cut in strips and fry like doughnuts.

MRS. C. H. STEVENSON.

Cinnamon Buns. 1 pint milk scalded and cooled, 1 cake of Fleischman's yeast dissolved in the milk, ¼ pound melted fat, 2 tablespoons sugar, 2 eggs well beaten. Mix well together and add sufficient flour to make a soft dough. Knead lightly, adding cinnamon to taste. Put in warm place. When light roll into a sheet, spread with butter, dust with sugar and currants. Make into a long roll and cut. Stand in a well greased pan and let raise until very light. Bake in a moderate oven three-quarters of an hour.

MRS. WM. BENNETT, Sunnyside.

Bread. 2½ sieves of flour, 1 good teaspoon salt. Mix. Make hole in center of flour, take 1 pint good yeast, ¾ quart of luke warm water with one tablespoon of lard melted into it. Make a thin batter with part of flour and let raise for two hours, then mix into a nice dough, using what flour is needed. Let raise again and make into loaves. Bake 1¼ hours. This will make six medium sized loaves.

MRS. W. F. OLSON.

Brown Bread. 3 cups graham flour, 1½ cups white flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon soda dissolved in 2 tablespoons of boiling water, 1 cup molasses, 1¾ cups milk. Mix as follows: Mix and sift dry ingredients except the soda, put molasses in bowl and add to it alternately milk and dry ingredients; add the soda dissolved in the boiling water last, then add one cupful each of nuts and dates chopped, or raisins may be floured and added. Bake 45 minutes in a moderate oven. Mold in two loaves.

MRS. THOMAS FOUTS.

Cinnamon Rolls. 1 cup milk, 2 cups sugar, 1 cup butter, 3 well beaten eggs, 3 teaspoons baking powder, flour enough to roll. Roll thin then sprinkle thickly with cinnamon and roll like jelly cake. Cut slices from roll and place apart in baking pan. Sprinkle with sugar and bake.

MRS. W. H. LEITER, Cameron.

Buns. ½ cup sugar, 1 quart milk, two-thirds cup lard, 1 quart yeast, 1 teaspoon nutmeg, pinch of salt, flour enough to mix like bread dough. Let raise until light. Flour some raisins (2 cups), and add to dough and knead well. Put on floured board and roll out same as for biscuit, cut, spread with lard, sprinkle with sugar and lay in pan two inches apart. Let raise again and bake 30 minutes.

MRS. S. M. BLISS.

Parker House Rolls. 2 quarts flour, 2 tablespoons sugar, 2 tablespoons lard, 1 cup good yeast, ½ pint milk. Put milk and lard on stove until the lard is melted, then pour into flour, add sugar, salt and yeast and mix to the softness of velvet. Let raise. When light, roll out about ½ inch thick, cut in rounds, spread with melted butter, fold circles in two and pinch together. Stand until very light and bake in rather quick oven.

MRS. LAUBER.

Boston Brown Bread. 2 eggs, ½ cup molasses, 1 cup sour milk, 1 tablespoon butter, 1 teaspoon soda, 1 pinch salt, 2 cups graham flour or enough to make good dough, 1 cup cornmeal. Put soda with sour milk, then put into molasses. Sift dry ingredients together, add beaten eggs and milk. Pour into greased mold having a cover. Steam one hour. Remove from water, take off cover and bake about 30 minutes.

MRS. HENRY WADE.

Nut Loaf. Mix and sift 2 cups flour, one-third cup sugar, 4 level teaspoons baking powder, 1 teaspoon salt. Sift these well and work in with fingers 1 tablespoon lard or butter, then 1 cup milk, 1 well beaten egg, ½ cup milk. Put in buttered pan, cover and let rise 20 minutes. Bake in moderate oven 40 to 45 minutes.

MRS. W. W. JONES.

Cream Muffins. 2 tablespoons each of butter and sugar, 2 teaspoons baking powder, 2 cups flour, ½ teaspoon salt, 2 eggs well beaten, 1 cup milk. Cream butter and sugar together and add the eggs. Sift baking powder, flour and salt together and add alternately with the milk to the butter mixture. Pour into well greased muffin pan and bake about 15 minutes.

MRS. JAMES WESTFIELD, Sunnyside.
MRS. C. E. PONS, Sunnyside.

Penny Muffins. Beat two eggs light, 2 lbs. lard, 2 cups warm water, ½ cup sugar, 1 level tablespoon salt, 1 yeast cake soaked. Mix as stiff as soft bread dough. If wanted for breakfast next morning set preceding morning and let raise all day. At night take off dough size of good English walnut. Let raise in gem pans and bake twenty minutes in quick oven. Dough is better after second day. When dough raises to top of receptacle, if not wanted for use, punch down and replace in a cool place.

MRS. D. C. GIBSON, Helper.

French Rusks. 2 cups scalded milk, ¼ cup butter, ¼ cup sugar, 1 teaspoon salt, 1 yeast compressed cake dissolved in ¼ cup of luke warm water, 2 eggs beaten, flour enough to make stiff dough. Sift together flour, salt and sugar. Rub in butter, add milk, beaten eggs and yeast. Mix with the flour. Let raise. When well risen put on bread board and make into round balls the size of an egg. Put in pan close together, sprinkle with sugar. Let raise again and bake about 30 minutes.

MRS. JOHN CAUSER.

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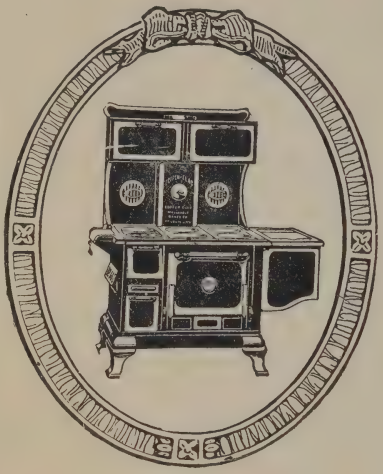
WAFFLES FOR TWO.

One scant cup flour, 1 teaspoon baking powder, ¼ teaspoon salt, 1 egg, ½ cup milk, 1 dessertspoon melted butter.

Mix and sift flour and salt. Add milk slowly, keeping the batter perfectly smooth. Add egg yolk well beaten. Mix well. Add white of egg beaten till stiff and dry and sprinkle baking powder over egg white. Bake on a hot, well greased waffle iron. The iron should be hot enough to turn immediately after the batter is put in and the iron closed.



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Angel Food. Whites of 9 eggs, 1 teacup of flour, 1 teacup of sugar, 1 teaspoon cream of tartar, ½ teaspoon vanilla. Beat eggs to a very stiff froth, mix cream of tartar in sugar and never stop beating until you put it in oven. Warm the pans and don't grease. Bake 30 minutes.

MRS. McDONALD.

Angel Food Cake. Whites of 12 eggs, 1¼ cups sugar, 1 heaping cup flour plus 1 tablespoonful, 1 teaspoon cream tartar level full. Whip eggs stiff. Sift sugar and cream of tartar together and whip them into eggs. Sift flour four times and fold in in small quantities.

MRS. W. H. PACE.

Angel Food Cake. 9 eggs (whites only), pinch of salt, 1¼ cups sugar sifted five times, 1 cup flour sifted five times. Beat whites, fold in the sugar and then the flour.

MRS. FITZGERALD.
MRS. McGOVNEY.

Angel Food Cake. 11 eggs, 1 cup flour, 1½ cups powdered sugar, 1 teaspoon vanilla, 1 teaspoon cream of tartar. Beat whites stiff, add sugar. Sift flour and sugar six times separately. Put cream of tartar in flour, then fold into the whites the flour, then the sugar and flavoring and bake in a medium or slow oven. Mix everything on a platter in a cool place. Bake in a pan with tube in center without greasing.

MRS. E. H. SANFORD.

Angel Food Cake. Whites of 10 eggs, 1 cup sugar, 1 cup flour, 1 level teaspoon cream of tartar, 1 teaspoon vanilla, pinch of salt. Beat the whites of the eggs until they are very stiff. Add the sugar, stirring slowly. Sift the flour three times. Use one level cup flour, add cream of tartar and salt. Stir the flour into the eggs and slowly add vanilla. Bake 45 minutes in a moderate oven. Do not open oven for 15 minutes after putting in cake or it will fall.

MRS. CHARLES LARSEN.

Angel Food Cake. Sift 1 cup of flour, 1½ cups sugar and scant teaspoon cream of tartar five times. Beat whites of 11 eggs, fold in the above ingredients with a wire egg whip. Bake in a slow oven 40 minutes. Flavor to taste.

MRS. G. O. HORNER.

Economy Angel Food. 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 cup boiling water, beaten whites of two eggs, flavoring. Sift sugar, flour and baking powder together four times, add boiling water, flavoring, and lastly the well beaten whites of eggs. Bake in angel food pan.

MRS. L. E. WHITMORE.

Mock Angel Food Cake. 1¼ cups pastry flour, 1 cup powdered sugar, 1 cup scalded milk, 2 rounding teaspoons baking powder, whites of 3 eggs, salt, no flavoring. Sift flour, baking powder, salt and sugar five times. After milk has cooled, add to mixture, then add eggs. Do not grease pan. Bake about 25 or 30 minutes.

MRS. H. W. COOPER.

Apple Sauce Cake. 1 cup sugar, scant half cup butter, 1 cup stiff apple sauce, 2 cups flour, ½ teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, raisins and nuts to taste.

MRS. ANNA WARD.

Apple Sauce Cake. 1 tablespoon lard, 1 cup sugar, 2 cups flour, 1 cup sweetened apple sauce, 2 teaspoons soda mixed with the apple sauce, a pinch of salt, 1 cup of raisins, 2 teaspoons powdered cinnamon, 1 teaspoon powdered cloves and a little water if found necessary. This may be made into a loaf or dropped from a teaspoon for cookies.

MRS. W. J. ELWOOD, Kenilworth.

Apple Sauce Cake. 1 cup warm apple sauce, stir into it one scant teaspoon soda, 1 cup sugar, ½ cup butter, ½ cup seeded raisins or nuts, 1½ cups flour (or perhaps a little more), 1 heaping teaspoon baking powder, 1 level teaspoon each of cinnamon, nutmeg and allspice. Mix all thoroughly and bake slowly.

MRS. FRED THOMAS.

Apple Cake. 2 cups apple sauce, 1 cup walnuts, 1 cup raisins, 1 cup lard, 1 teaspoon each of cinnamon, cloves and allspice. Cream lard and sugar, add apples, raisins, nuts and spices and flour to make a stiff batter, and lastly add 2 teaspoons of soda dissolved in a little water.

MRS. ANNIE McINTIRE.

Burnt Sugar Cake. Syrup (to be made in time to cool before baking cake); burn 1 cup sugar until black, add 1 cup cold water. Cook until thick as syrup. Cake—½ cup butter, 1½ cups sugar, 1 cup milk, 2½ cups flour, 2 teaspoons baking powder, 3 teaspoons syrup, 1 teaspoon vanilla, 3 eggs, with 2 yolks left over from frosting. Frosting—1½ cups sugar and one cup water. Boil until it threads. Add pinch of cream of tartar and pour over well beaten whites of two eggs and two teaspoons syrup. Beat until cool.

MRS. J. M. SLAPP, Sunnyside.

Apple Sauce Cake. 1 cup butter, 2½ cups apple sauce. If the sauce is hot add butter to sauce. 2 cups sugar, 4 cups flour, 2 teaspoons soda, 1 lb. raisins, 1 cup chopped nuts, 1 teaspoon each of allspice, cloves and cinnamon.

MRS. JAMES WESTFIELD, Sunnyside.

Burnt Leather Cake. 1 cup brown sugar, or white, burnt and then add one-third cup boiling water, cream 1½ cups sugar and ½ cup butter, then add beaten yolks of two eggs. Add 1 cup luke warm water and 2 cups flour, 3 tablespoons burnt leather and beat five minutes. Then add ½ cup of flour, 2 teaspoons cream of tartar, 1 teaspoon soda, beaten whites of 3 eggs and 1 teaspoon vanilla.

MRS. DICKINSON.

Blackberry Cake. Three-fourths cup of butter, 1 cup sugar, 3 eggs beaten separately, 3 tablespoons sour milk. Cream sugar and butter, add yolks of eggs and cinnamon, cloves and vanilla to taste. Then gradually add whites of eggs, 2 cups of sifted flour, 1 teaspoonful soda dissolved in the milk, and lastly one cup of blackberries.

MRS. WADE.

Boiled Cake. One cup raisins, 1 cup sugar, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon ginger, 1½ cups water, two large tablespoons butter or lard. Put all together and boil a few minutes, then add 2½ cups of flour, 1 teaspoon baking powder, 1 teaspoon soda, then bake.

MRS. E. H. SANFORD.

Cream Cake. Three cups sifted flour, 3 level teaspoons baking powder, 1½ cups butter, 1¼ cups granulated sugar, yolks of 3 eggs, three-fourths cup cold water, whites of three eggs, any kind of extract. Cream butter and sugar, then add well beaten egg yelks, then flour and baking powder sifted together, alternately with water then extract, beat long and hard and fold in lightly the well beaten whites.

MRS. C. N. RUSSELL.

Cream Layer Cake. Two cups of flour, 1 cup sugar, ½ cup butter, 1 cup buttermilk, 1 level teaspoon soda, 1 level teaspoon baking powder, 3 eggs. Cream butter and sugar together, add eggs well beaten, add the soda to the buttermilk, sift the flour and baking powder together two or three times and mix thoroughly. Filling—1 cup cream, ½ cup sugar and flavoring.

MISS MAGGIE PACE.

Coffee Cake. Cream together 2 cups sugar and 1 cup butter, add 1 teaspoon each of cinnamon, cloves, nutmeg and allspice and 2 tablespoons of cocoa; then add 2 cups strong coffee, 1 package raisins, 2 cups chopped walnuts, 3 eggs, 1 teaspoon soda and sifted flour to make a stiff batter.

MRS. WARREN PEACOCK.

Coffee Cake. 1 cup sugar, ½ cup butter, 2 eggs, ½ cup chopped seeded raisins, ½ cup molasses, 1 teaspoon each of ground cloves, mace and cinnamon, ¼ teaspoon soda, ½ cup strong cold coffee and 2 cups flour. Cream sugar and butter, add the well beaten eggs, raisins and spices. Dissolve the soda in the coffee and add to above mixture. Lastly add the finely sifted flour and bake in a moderate oven.

MRS. MARY EVANS.

Brown Stone Front. Grate one-third cake of Baker's chocolate, pour over it ½ cup boiling water, add 1 small teaspoon soda, let stand while making rest of cake. Cream together ½ cup butter, 1½ cups sugar, add 3 well beaten eggs, ½ cup sour milk, 2 cups flour, 1 small teaspoon baking powder. Lastly, add the chocolate mixture. It requires a little more of some kinds of flour than others. Bake in three layers. Filling—Boil 2 cups brown sugar, ½ cup cream or milk (if milk is used add butter the size of a walnut), 1 teaspoon vanilla. Boil till it thickens and forms a soft ball when dropped in cold water. Remove from fire and beat until thick enough to spread on cake.

MRS. TOM CULP.

Cold Water Cake. ¼ cup butter, 1 cup sugar, 2½ cups flour, 1 cup cold water, 3 eggs, ½ teaspoon salt, 2½ level teaspoons of baking powder. Stir butter and sugar to a cream, add yolks of eggs well beaten, add water and flour alternately, sift flour and baking powder well together, add lastly the whites of eggs well beaten and bake in layers.

MRS. LAVERNE LLOYD.

Chocolate Cake. 1 cup sugar, two-thirds cup butter, two-thirds cup seeded raisins, ½ cup grated chocolate, 1 cup hot water, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon vanilla. Mix sugar and butter, add raisins, chocolate and water, boil three minutes and set aside to cool. Now beat in the flour sifted with the baking powder, the soda dissolved in a little warm water, and lastly the flavoring.

MRS. DUMAYNE.

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Checkerboard Cake. Cream 1 cup sugar with butter the size of an egg, add 2 eggs and beat in well with an egg beater. Stir into this 1 cup sour milk. To 2 cups of sifted flour add 1 teaspoon soda and a pinch of salt. Sift again and add to the above mixture. Turn one-half of the batter into another bowl, add 2 tablespoons cocoa, 2 of hot water and 1 teaspoon vanilla. Bake in layers. Make one layer with dark center, then light and dark around edge, and two layers with light centers and light around edge. Put together with whipped cream.

MRS. ARTHUR REDD.

Cheap Chocolate Cake. One-third cup chocolate, yolk of one egg, ½ cup milk, boil. While hot add butter the size of a walnut, then add 1 cup sugar, ½ cup milk, 1½ cups flour and 1½ teaspoons baking powder. Filling—1 cup sugar and a little water. Boil until it strings and pour slowly on beaten white of egg, beating constantly.

MRS. D. H. MORLEY.

Date Cake. 1 cup flour, 2 teaspoons baking powder, ¼ teaspoon salt, 1 teaspoon vanilla, 1 cup sugar, 1 pound seeded dates, 1 pound walnuts, 4 eggs (beat separately—yolks very stiff and whites very stiff). Bake one hour in slow oven.

MRS. REX MILLER.

Devil's Food Cake. Part 1—¼ cake of Baker's chocolate, ½ cup milk, yolks of 2 eggs; cook until thick. Part 2—½ cup sweet milk, 4 tablespoons melted butter, 1 cup sugar, 1 small teaspoon soda, 1 teaspoon cream of tartar, 1½ cups flour. When first part cooks, add to second part. Bake in layers and put together with icing.

MRS. W. N. WETZEL, Sunnyside.

Devil Cake. 3 eggs, 2 cups sugar, ½ cup butter, 1 teaspoon soda, 1½ cups sour milk, 4 cups of sifted flour, 2 squares of chocolate. Cream the yolks of the eggs and the butter and sugar, add sour milk and soda, and the flour that has been well sifted. Melt the chocolate, add it to the rest. Beat the whites of eggs stiff and add to the cake, stirring slowly. Icing—1½ cups sugar, two-thirds cup milk, flavoring. Boil the sugar and milk until it strings. Beat until stiff and add flavoring.

MRS. CHARLES LARSEN.

Devil's Food Cake. ½ cup butter, 1½ cups sugar, 2 squares chocolate, 3 tablespoons cornstarch, 4 teaspoons baking powder, 2¼ cups flour, 4 eggs, 1 cup milk, 1 teaspoon vanilla. Cream butter, add gradually half of the sugar. Beat yolks of eggs until thick and lemon colored, add rest of sugar and combine mixtures. Now add milk and flour sifted with all dry ingredients, alternately.

MRS. VIDA B. THOMAS.

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Devil Food Cake. 2 cups flour, 2 level teaspoons baking powder, 2 level teaspoons cinnamon, ½ nutmeg grated, one and three-fourths cups granulated sugar, scant three-fourths cup butter, 2 eggs, 1 cup warm mashed potatoes, 2 squares Baker's chocolate grated, ½ cup sweet milk, 1 cup nut meats. Cream butter and sugar. Add yolks well beaten then mashed potatoes, chocolate and nuts. Stir well. Add alternately milk and dry ingredients sifted. Fold in whites last. Bake in moderate oven.

MRS. ORSON LARSEN.
MRS. CLEVELAND.

Devil Food Cake. 1 cup granulated sugar, 1 cup powdered sugar, 1 cup butter, 1 cup sour milk, 1 teaspoon soda dissolved in hot water, 5 eggs, ¼ pound Baker's chocolate melted, flour to make rather thin batter.

MRS. CHARLES AVERILL.

Devil's Food Cake. Boil together until as thick as cream, ½ cup grated chocolate, ½ cup brown sugar and a gill of sweet milk, set aside to cool. Cream ½ cup butter with 1 cup brown sugar, add 2 well beaten eggs, two-thirds cup sweet milk, 1 teaspoon vanilla, now beat in boiled mixture, add 2 cups flour and 1 teaspoon baking powder. Ice with simple icing.

MRS. L. M. RASMUSSEN.

Dark Fruit Cake. Seven-eighths cup butter, one and three-fourths cups dark brown sugar, 6 eggs, 1 pound raisins seeded and chopped, 1 pound currants, ¼ cup citron sliced, ½ cup sour milk, ½ nutmeg grated, 1 teaspoon each cinnamon, cloves and mace, 4½ cups flour, 1 cup chopped walnuts, 1 teaspoon soda, ½ cup molasses. Cream butter and add sugar gradually and cream well. Add yolks of eggs, molasses and milk. Sift soda and spices with flour, add flour and beaten whites alternately, then add fruit mixed with two tablespoons of flour. Line two loaf tins with well buttered paper. Bake in moderate oven two hours.

MRS. CLOWARD.

Dough Cake. 3 cups dough, 3 eggs, three-fourths cup lard, 1 cup walnuts, 1 cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, ½ teaspoon cloves. Mix fifteen minutes. Put teaspoon soda in hot water, mix and bake.

MRS. A. W. BIRCH.
MRS. J. H. REDD.

Favorite Cake. 3 cups flour, 2½ level teaspoons baking powder, ½ level teaspoon salt, 1½ cups sugar, three-fourths cup butter, three-fourths cup cold water, 4 eggs, flavoring. Sift flour, baking powder and salt three times. Cream sugar and butter, break in one egg, add a little of the flour and water, beat well. Continue this process until you have used all the eggs. Add flavoring last.

MRS. C. N. RUSSELL.

Devil Cake. Dark part—½ cup sugar, ½ cup chocolate, ½ cup milk. Let boil, then add the well beaten yolks of two eggs. Light part—½ cup sugar, ½ cup butter, ½ cup sweet milk, 1 egg, ½ teaspoon soda dissolved in a little milk, 2 cups flour. When dark part is cool mix together. Icing—1 cup brown sugar, 1 cup white sugar, two-thirds cup water, 1 tablespoon vinegar. Let boil until it strings from spoon, then add the beaten whites of two eggs, and one package of marshmallow. Beat until cool.

MRS. ELSIE FORSYTH.

Eggless Fruit Cake. 1 cup sugar, ½ cup shortening, 1 cup raisins, spices, 1 cup boiling water and put on stove until it boils. Take off and cool and add 2 cups flour and 1 teaspoon soda.

MRS. MONEY, Helper.

Fudge Cake. 1 cup sugar, ½ cup butter, 2 eggs, ½ cup milk, 2 squares melted chocolate, 1½ cups flour into which is sifted 2½ teaspoons baking powder. Cream butter and sugar, add the beaten yolks, then milk and flour and baking powder. Beat well and add chocolate and stiff beaten whites. Bake in two layers or in shallow cake pan in a moderate oven. When cool ice with the following: Fudge Frosting—2 cups sugar, ½ cup milk, 1 tablespoon butter, 1 teaspoon vanilla, 1 cup chopped nuts, 1 square chocolate. Put sugar, milk, butter and chocolate in a sauce pan and stir until it begins to boil. Boil eight minutes without stirring. Remove from fire and beat to a creamy consistency. Add nuts and vanilla. Apply to cake.

MRS. G. E. JORGENSEN.

Wedding Fruit Cake. 1 cup butter, 1 cup sugar, 7 eggs, ½ cup molasses, 1 heaping teaspoon soda, ½ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon cinnamon, 1 package currants, 1 package raisins, 5c worth of lemon peel, 5c worth of citron, 1 cup milk, 1 quart flour, 15c worth almonds. Cream yolks of eggs, sugar and butter, add molasses and soda, milk, flour, fruit and spices. Beat all together, then lastly add beaten whites. Bake 1½ hours.

MRS. GLEN SIMMERMACHER.

Fruit Cake. 9 eggs, 6½ cups flour, 2½ cups sugar, 1 pound butter, 2 pounds raisins, 2 pounds currants, ½ pound citron, 1 pound whole figs, 2 cups nuts, 1 cup whisky, 1 cup cherries, 1 cup dates, 1 candied lemon peel, 1 candied orange peel, 1 teaspoon soda (dissolved in hot water), 1 cup molasses, 2 tablespoons cinnamon spice, cloves and nutmeg. Mix butter and sugar, add 1 egg until all 9 are added, then molasses, soda, pound fruit, cup whisky and flour. Alternate fruit, flour and whiskey. When well mixed, bake in well greased milk pans for two hours. This amount will bake two large cakes or four small ones. Small cakes are baked one hour.

MRS. R. W. CROCKETT.

Taft Fruit Cake (White Fruit Cake). 1½ cups sugar, ½ cup butter, 2½ cups flour, whites of seven eggs, 1 cup sour milk, 2 teaspoons baking powder, 2 teaspoons vanilla, 1 cup candied cherries (quartered), 1 cup candied pineapple (diced), ½ cup citron (ground), 1 cup blanched almonds, ½ cup white raisins. Bake in moderate oven 1½ hours. Decorate icing with cherries and nuts.

MRS. R. W. CROCKETT.

Fruit Cake. Three cups sugar, 1½ cups butter, ½ cup sour cream, 6 eggs, 2 teaspoons soda, one pound currants, 1½ pounds raisins, ¼ pound citron, 1 nutmeg, teaspoon each of cloves, allspice and cinnamon. Use flour enough to make a rather stiff batter and add a little wine. Bake two hours in slow oven.

MRS. JOSEPH BARBOGLIO, Helper.

Finlay Fruit Cake. 3 eggs, ½ cup butter, ½ cup sour milk, 1 cup brown sugar, 2 cups sifted flour, 1 pound raisins, ½ pound currants, citron, 2 small teaspoons soda, 1 teaspoon cinnamon, ½ teaspoon allspice, ¼ teaspoon cloves, ¼ teaspoon nutmeg. Bake one hour. Make two small loaves.

MRS. DICKINSON.

Fruit Cake. 1 cup butter, 1 cup sugar (white), 1 cup brown sugar, 1 cup milk, 4 cups flour sifted, ½ cup molasses, ½ cup ground chocolate, ½ cup boiling water, 1 teaspoon cream tartar, 1 teaspoon soda, 1 teaspoon each of allspice, cinnamon, nutmeg, cloves, 2 cups chopped raisins, 1 cup citron, 1 cup walnuts. Cream butter and sugar together, add molasses and yolks of eggs, and milk. Mix spices, cream tartar and soda in flour. Dissolve chocolate in hot water and add to mixture. Then add raisins, citron and nuts with one spoon of flour, and lastly the whites of eggs well beaten. Bake three hours. Filling of cake—2 cups brown sugar, ½ cup milk, butter the size of a walnut. Flavor with vanilla, boil until creamy and beat until cold.

MRS. VIOLET M'ILHANEY.
MRS. ROBERT HOWARD.

Southern Fruit Cake. 1 cup each of butter, sugar and molasses, ½ cup buttermilk, 3 cups flour, 3 eggs beaten separately, 1 teaspoon cinnamon, ½ teaspoon each of cloves and allspice, ¼ teaspoon nutmeg, ½ pint seeded raisins, ½ cup currants, ½ teaspoon soda. Mix in order named. Dissolve soda in one tablespoon hot water and add last. Bake in slow oven.

MRS. O. H. GUYMON.

Ginger Cake. ½ cup butter, 1 cup sugar, 2 eggs, 1 cup molasses, 1 cup raisins, 1 cup sour milk, 1 teaspoon each of salt, ginger, cinnamon and soda, 3 cups flour. Cream butter and sugar, add molasses and eggs beaten, then add salt, sour milk, sifted flour, ginger, soda and cinnamon, and bake in moderate oven.

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Fruit Cake. ¼ cup butter, ¼ cup lard, 1½ cups sugar, 6 eggs, 1 cup milk, ½ cup molasses, ½ teaspoon soda, 1 pound currants, 1 pound raisins, 1 pound walnuts, 1 teaspoon each of cloves, cinnamon, nutmeg, allspice and mace, ½ cup lemon peel, ½ cup citron, 1 teaspoon vanilla, 1 teaspoon lemon extract. Cream lard, butter and sugar and add eggs well beaten. Dissolve soda in the milk and molasses and add also the spices and extract. Mix the raisins, currants and peel with 1 cup of flour and add to the above mixture. Lastly add 2 teaspoons baking powder in enough flour to make a thick dough.

CAROLINE ROBB.

Fruit Cake. 3 eggs, 1½ cups sugar, 2 cups cream or 1 cup butter, 1 pkg. raisins, 1 teaspoon nutmeg, 1 teaspoon allspice, 2 teaspoons cinnamon, 2 tablespoons cocoa, 2 teaspoons baking powder, ½ teaspoon soda, flour to make stiff batter.

MRS. GEORGE FRANDSEN.

Fruit Cake. 1 pound butter, 3 cups sugar, 1 cup molasses, 6 eggs, ¾ cup sour milk, 1 wine glass brandy or milk, 1 wine glass wine or milk, 1 teaspoon soda dissolved in hot water, ¼ pound citron and lemon peel mixed and ground fine, 2pkgs. currants, 2 pkgs. raisins, 2 pkgs. dates, 1 pound walnuts, 2 teaspoons baking powder in about two quarts flour. Allspice, cloves and cinnamon to make nice color. Try in oven and use more flour if necessary.

MRS. FITZGERALD.

Fruit Cake. 2 scant cups butter, 3 cups brown sugar, 6 eggs, whites and yolks beaten separately, 1 pound raisins, 1 pound currants, washed and dried, ½ pound citron and lemon peel, 1 cup sour milk, 1 pound walnuts. Stir butter and sugar to a cream, add 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace and 1 cup sour milk. Stir all well, then put in yolks of eggs and a wine glass of brandy. Stir all again thoroughly, then add 4 cups of flour with the beaten whites of eggs. Now dissolve a level teaspoon of soda and stir in thoroughly. Mix all the fruit, nuts and peel together with 3 or 4 tablespoons of flour, then add to the rest and mix well. Put in paper lined pan and bake in moderate oven two hours.

MRS. LUCY MILANO.

Ginger Bread Cake. 1 cup sugar and ½ cup molasses, or ½ cup sugar and 1 cup honey, ½ cup melted lard, 1 teaspoon each of cinnamon and allspice, ½ teaspoon ginger, 2 heaping teaspoons soda in a cup of boiling water, enough flour to make a stiff batter, and lastly 1 or 2 well beaten eggs. Can be made without eggs just as well. If made without eggs use ½ cup sugar and 1 cup molasses. This recipe requires that the batter be made stiffer than for any other cake.

MRS. GEORGE POWELL.
MRS. FLORENCE JOHNSON.

Sour Milk Gingerbread. ¼ cup lard, ½ cup molasses, ½ cup sugar, ½ cup sour milk, 1¼ teaspoons soda, 1¾ cups flour, 1 teaspoon ginger, 1 teaspoon salt. Bring molasses to boiling point and pour over lard. Mix milk, soda, flour, salt, ginger and sugar and add to first mixture as soon as lard is melted. Turn into greased pan and bake in moderate oven 25 minutes.

MRS. JOHN SAX.

Hermit Cake. 2 cups brown sugar, 5 eggs, ½ pound butter, 25c worth of shelled nuts, 1 pound dates, 1 teaspoon soda dissolved in 1 tablespoon hot water. Flavor with vanilla. Add 2 big cups flour and stir 20 minutes without stopping.

MRS. JAMISON.

Soft Honey Cake. 1 cup butter, 2 cups melted honey, 1 cup sour milk, 2 teaspoons soda, 1 teaspoon ginger, 1 teaspoon cinnamon. Mix well and bake in hot oven.

MRS. ROSY ANDERSON.

Inexpensive Cake. Sift together well 1 scant cup sugar, 1 rounding cup flour and 1 heaping teaspoon baking powder. Melt 1 rounding tablespoon butter, put in cup and add 1 well beaten egg. Fill up the cup with milk and pour into the flour, sugar and baking powder, and mix well. Pour in buttered tin, not too large, sprinkle the top thickly with sugar, and bake in a moderate oven a delicate brown. The sugar melts and forms a delicious icing.

MRS. G. A. FAUSETT.

Jam Cake. ½ cup butter or cream, 1 cup sugar, 1 cup sour milk, 2 eggs, 1 cup jam, 2 cups flour, 1 teaspoon soda, any spices you like. Cream butter and sugar, and add eggs well beaten, then milk with flour and soda. Lastly, add jam mixed with a little flour. Bake either loaf or layer.

MRS. E. E. DEEM.

Lady Baltimore Cake. ¾ cup butter, 2 cups sugar, 1 cup milk, 1 teaspoon flavoring, 3½ teaspoons baking powder, 3½ cups flour, whites of 6 eggs well beaten added last. Bake in layers. Filling—3 cups sugar, 1 cup water, whites of 3 eggs, 1 cup chopped raisins, 1 cup chopped nut meats, ½ cup candied cherries, 2 tablespoons lemon juice. Cook to threading point the sugar and water and pour over beaten whites. Lastly add fruit.

MISS RUTH LOOFBOUROW.

Nut Cake. Whites of 6 eggs beaten stiff, 1 cup chopped nuts, 2 teaspoons baking powder, 4 cups sifted flour, ½ cup butter, 1 tablespoon lard, 1½ cups sugar, 1½ cups milk. Beat eggs separately, add whites last and bake 40 minutes. Filling for Nut Cake —1½ cups sugar, 1 teaspoon flavoring, one-third cup water. Boil until it strings, add beaten whites of two eggs and 1 teaspoon butter.

MRS. JOHN LYNN, Sunnyside.

Marble Cake. Whites of 4 eggs, 1 cup white sugar, ½ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon vanilla or lemon. Use these ingredients for white part, and lastly add 2½ cups sifted flour. Dark part—Yolks of 4 eggs, 1 cup brown sugar, ½ cup cooking molasses, ½ cup butter, 1 cup sour milk, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1 teaspoon mace, 1 nutmeg grated, 1 teaspoon soda, the soda to be dissolved in a little milk and added after part of the flour is stirred in, 1½ cups sifted flour. Drop a spoonful of each in a well buttered cake dish, first the light part, then the dark, alternately. Try and drop it so that the cake shall be well streaked through and has the appearance of marble.

MRS. CHARLES LARSEN.
MRS. ROSEALTHA POWELL.

Chocolate Marble Cake. White part—½ cup sugar, ¼ cup butter, whites of 2 eggs, ¼ cup sweet milk, 1 large cup flour, ½ cup cocoanut, 1 heaping teaspoon baking powder. Dark part—½ cup brown sugar, ¼ cup molasses, ¼ cup butter, yolks of 2 eggs, ¼ cup sour milk, 1 scant teaspoon soda, 1 cup of flour, ½ cup grated chocolate, vanilla. Put a layer of white batter in the pan, drop the chocolate batter in places and then pour on rest of white batter.

MRS. MAULSBY, Cameron.

Milk Cake. 1 cup sugar, 2 tablespoons butter, 2 eggs, 2 cups milk, 2 tablespoons cocoa, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ cup currants, ½ cup raisins, 1 cup walnuts, 3 cups flour, 2 teaspoons baking powder. Cream sugar, eggs and shortening, add spices and mix together and bake 40 minutes.

MRS. DORA WOOTTON.

Mocha Cake. 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder, 1 tablespoon melted butter, 2 eggs, 1 cup boiling milk. Sift together the flour, sugar and baking powder. Add the butter and eggs, mixing well. Add boiling milk last. Bake in a moderate oven about 20 minutes. Mocha Frosting—1 cup powdered sugar, a small piece of butter, 2 tablespoons coffee, 2 teaspoons vanilla. Cream the butter and sugar, then add the coffee and vanilla. Spread with a knife dipped in hot water. This cake can be rolled and cut as a jelly roll.

MRS. GOLDING.

Nut Cake. 1 cup sugar, ½ cup butter and lard the size of an egg, 1½ teaspoons baking powder, 1½ cups chopped walnuts or pecans, whites of six eggs whipped stiff and flour enough to make a stiff batter. Add whites of eggs last of all. Filling—Whites of two eggs, 1½ cups sugar, one-third cup hot water. Boil sugar and water until it threads, pour over beaten whites and mix well with vanilla.

MRS. S. M. BLISS.

Nut Cake. ½ cup each of sugar, butter and cold water, 2 eggs, 1½ cups flour into which has been stirred 1½ teaspoons of baking powder, 1 cup of chopped nuts dredged with a little flour, cream, butter and sugar. Add yolks and whites of eggs, water and flour, then nuts. Bake in a quick oven.

MRS. MONROE HIXSON, Cameron.

Nougate Cake. 1 cup butter, 2 cups sugar, 2 squares chocolate, 1 cup nuts, 3 cups flour, 4 eggs, 6 teaspoons vanilla, 2 cups buttermilk, 2 teaspoons soda. Cream butter and 1½ cups sugar. Add rest of sugar to melted chocolate, then add to creamed butter. Now add eggs well beaten, vanilla and soda dissolved in buttermilk. Beat well with egg beater then add flour and nuts. Bake 45 minutes in slow oven.

MISS GOLDIE FAUX.

Nut Cake Filling. 1 pint milk in sauce pan or double boiler. Let boil and thicken with 2 tablespoons cornstarch, 3 eggs, ¾ cup sugar, and add 1 cup crushed nuts.

MRS. D. H. MORLEY.

Nut Cake. 1 cup sour cream, two-thirds cup butter, 8 eggs, 2 cups sugar, 1 cup nuts chopped, 4 cups flour, 2 teaspoons baking powder, ½ teaspoon soda. Cream butter and sugar, beat eggs separately and mix thoroughly.

MRS. E. H. SANFORD.

Mocha Cake. 1 egg, two-thirds cup sugar, 2 inch squares of chocolate, 2 inch cubes butter, 1½ cups flour, two-thirds cup water or milk, 2 teaspoons baking powder. Cream or beat very well the butter, sugar and egg, add water and flour sifted with the baking powder. Beat all together and lastly add the melted chocolate. Bake in a moderate oven. Mocha Icing—1½ cups powdered sugar, 1 square chocolate melted, 3 teaspoons coffee (not too strong), 3 teaspoons melted butter, enough sweet milk to make it spread.

MRS. G. E. JORGENSEN.

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Nut Cake. 2 cups sugar, 4 eggs, 1 cup nuts, two-thirds cup butter, 4 cups flour, 1½ cups milk, 2 teaspoons baking powder, pinch of salt, 1 tablespoon vanilla. Cream butter, sugar and eggs. Add the flour and milk, little by little, alternately. Add nuts and well beaten whites last.

EFFIE M'INTIRE.

Chocolate Nut Cake. 2 tablespoons milk, 5 tablespoons melted chocolate, 3 eggs, 1½ cups sugar, 1¾ cups flour, 2 teaspoons baking powder, ½ cup butter, ½ cup water, 1 teaspoon vanilla. Filling—2 cups sugar, two-thirds cup boiling water. Boil, do not stir. When it threads, pour over the beaten whites of 2 eggs and 1 cup chopped nuts.

MRS. A. W. BIRCH.

Nut Cake. One-third cup butter, 1 cup sugar, two-thirds cup milk, 2 eggs, whites and yolks beaten separately, 1 cup walnuts chopped, 2 teaspoons baking powder. Cream butter and sugar and yolk of egg, then add gradually 2½ cups flour, baking powder and milk to butter. Then add nuts well floured. Lastly, add whites of eggs beaten stiffly. Flavor with vanilla. Bake one-half hour.

MRS. ADLEY.

Nut Loaf. 1 cup sugar, ½ cup butter, 2 eggs, 1 cup milk, 1½ cups walnuts, 3 cups flour, 2 teaspoons baking powder, extract to taste. Cream butter and sugar and add well beaten eggs. Now gradually add milk, the flour with the baking powder has been sifted, nuts and extract. Cover with frosting when done.

MRS. WARREN PEACOCK.

Orange Cake. ½ cup butter, 1½ cups sugar, 1 large cup milk, 4 eggs well beaten, about 3 cups of flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Filling—Grated rind and juice of one orange, ½ of a small can of grated pineapple, 1 teaspoon vanilla, thicken with powdered sugar so as to spread nicely.

MRS. THOMAS FOUTS.

Orange Cake. 1 cup sugar, ½ cup butter, 3 eggs, whites and yolks beaten separately, ½ cup sweet milk, 2 cups flour, 1½ teaspoons baking powder, flavor with lemon extract. Bake in jelly tins. Orange Icing—The grated rind and juice of one orange, add sugar until quite stiff.

MRS. BLANCH JOHNSTUN.

Potato Cake. 1 cup butter creamed with 2 cups sugar, 3 eggs, ½ cup milk, 2½ cups flour, 1½ teaspoons baking powder, 1 cup mashed potatoes, 1 cup raisins, 1 cup nuts, ½ cup grated chocolate, 1 teaspoon each of cloves, allspice, cinnamon and vanilla. Bake in slow oven about 1¼ hours.

MRS. L. M. RASMUSSEN.

One Egg Cake. Boil 1½ cups raisins 20 minutes. When done have one cup liquid, and put raisins in collander and let drain perfectly dry. ½ cup butter, two-thirds cup sugar, 1 egg. Cream butter, sugar and egg together, add liquid from the raisins, also 1 teaspoon each of cinnamon, cloves and nutmeg. Flour the raisins and add together with sufficient flour to make a medium thick batter. Lastly, add 1 teaspoon soda dissolved in a little hot water.

MRS. E. STEVENSON, Sunnyside.

Potato Cake. 1 cup mashed potatoes, 1½ cups sugar, 1 teaspoon cinnamon, ½ teaspoon cloves, two-thirds cup butter and lard mixed, ½ cup milk, 2½ teaspoons baking powder, 2 cups flour, 3 eggs, 1 cup walnuts, chocolate to darken. Cream shortening and sugar, add yolks of eggs and other ingredients and add beaten whites last. Bake slowly.

MRS. J. J. LLOYD.
MRS. FRED THOMAS.

Pork Cake. 1 pound salted fat pork, 2 cups sugar, 2 cups molasses, 3 eggs, 1 pint hot coffee, 1 pound walnuts, 1 box raisins, 1 box currants, all kinds of spices, 1 tablespoon baking soda. Grind up meat, mix sugar and eggs, add hot coffee, meat and other ingredients.

MRS. JOHN C. FORRESTER.
MRS. MAULSBY, Cameron.

English Pork Cake. 1 cup fat pork chopped, 1 cup boiling water, 1 cup molasses, 1 cup sugar, 1 cup raisins, ½ cup currants, 1 level teaspoon soda, all kinds of spices, flour to make a stiff batter. Pour boiling water over pork, add other ingredients, flour and spices last and bake.

MRS. J. C. MUELLER.

Poor Man's Cake. 2 cups sugar, ½ cup lard, 2 cups sour milk, 2 teaspoons soda, 1 teaspoon salt, 2 teaspoons cloves, 2 teaspoons cinnamon, 1 nutmeg grated, 1 lb. raisins, 4 cups flour. Cream sugar and lard, dissolve soda in sour milk, add other ingredients and bake.

MRS. W. W. JONES.

Raisin Cake. ½ pkg. raisins, 3 cups water, 1½ cups sugar. Boil ten minutes, then take from fire and cool. Then add 1 cup lard and butter mixed, 1 teaspoon soda dissolved in water, 2 eggs, ¾ sieve of flour, and spices.

MRS. KATE WILLIAMS.

Simple Cake (easy to make). 1½ cups sugar, 2½ cups flour, pinch of salt, 2 teaspoons baking powder, 3 eggs, 1½ cups milk, 2 tablespoons melted butter, flavoring. Sift dry ingredients two or three times, then add eggs and 1 cup of milk. Mix well, then add the other ½ cup milk and beat well. Now stir in butter and flavoring. Bake in layers.

MRS. LEONE.

Starch Cake. 4 tablespoons sugar, 3 tablespoons flour, 3 tablespoons cornstarch, 5 eggs, ½ teaspoon vanilla, 1 teaspoon baking powder. Separate eggs and beat to a froth. Add dry ingredients to yolks and beat very well. Beat in whites and bake slowly.

MRS. E. I. ROBINSON.

Soft Spice Cake. ¼ cup shortening, ½ cup brown sugar, ½ cup molasses, ½ teaspoon each of cinnamon, ginger, allspice and nutmeg, 1 teaspoon baking soda, ¼ teaspoon salt, one-third cup hot water, 1½ cups flour. Cream the shortening, sugar and molasses, add spices, salt and soda (dissolved in hot water), sift in the flour, mix ingredients well and put in greased muffin tins. Bake in moderate oven 20 minutes.

MRS. WM. EMIGHOLZ, Sunnyside.

Spice Cake. 3 eggs, 1½ cups buttermilk, 1 teaspoon allspice, 1 teaspoon cinnamon, 2 cups sugar, 1 cup butter or lard, flour enough to make a good sponge, teaspoon soda. Bake one hour.

MRS. TOM CULP.

Spice Cake. 2 cups sugar, 1 cup butter, 3 cups flour, 3 eggs, 2 cups buttermilk, 2 level teaspoons soda, 1 teaspoon baking powder, 1 teaspoon cinnamon, ½ teaspoon each of cloves and nutmeg, pinch of allspice, 1 square of grated chocolate. Cream the butter and sugar together, add eggs. Dissolve soda in buttermilk. Mix and sift dry ingredients, add to butter mixture alternately with the milk. Bake in either a loaf or layers. For filling spread first with jelly. Cover the whole with chocolate icing.

MRS. ALBERT BRYNER.

Spice Cake. 2 cups sugar, 1 cup molasses, 1 cup butter, 4 cups flour, 6 eggs, 1 cup sour milk, 1 lb. raisins, 1 tablespoon cinnamon, allspice and ginger, 1 teaspoon nutmeg, 1 teaspoon soda.

MRS. GEORGE ROBB.

Sponge Cake. 2 cups sugar, 7 eggs, 1 teaspoon baking powder, 1 cup flour, pinch of salt, 1 teaspoon lemon extract. Whip sugar and eggs together until thick and white. Add flour sifted with baking powder and salt. Add the flavoring and mix together quickly. Bake in tin lined with brown paper in quick oven about 35 minutes.

MRS. J. H. REDD.

Sponge Cake. 4 eggs, 2 tablespoons hot water, 1 cup sugar, one-third cup cold water, 1 scant cup flour, 1 teaspoon baking powder, one-third cup cornstarch, 1 teaspoon flavoring. Add to the beaten yolks the hot water and sugar and beat until creamy. Then add the cold water, the dry ingredients sifted together, and the flavoring. Lastly add the well beaten whites and bake in a steady slow oven.

MRS. J. O. FAUSETT.
MRS. FITZGERALD.

Sponge Cake. Five eggs, six tablespoonfuls water, one cup sugar, 1 teaspoon vanilla, 1 cup flour, 1 teaspoon baking powder. Beat yolks of eggs well. Add water and sugar and beat. Sift together flour and baking powder, and beat in gradually with egg beater. Lastly cut in the well beaten whites with a knife and pour in baking pan. Bake one-half hour. Ice with caramel icing.

MRS. ADLEY.

Velvet Sponge Cake. 2 cups sugar, 6 eggs, 2½ cups flour, 1 cup boiling water, 1 tablespoon baking powder. Beat the yolks, add the sugar and cream. Beat 15 minutes and add boiling water, the flour, beaten whites and baking powder. Bake about forty-five minutes.

MRS. J. C. MUELLER.

Sunshine Cake. Whites of 7 eggs, yolks of five eggs, 1¼ cups sugar, 1 cup flour, ½ teaspoon baking powder, one-third teaspoon salt, 1 teaspoon lemon extract. Add salt to whites of eggs and whip to a good foam. Beat yolks to a stiff froth, add baking powder and whip until very stiff. Add sugar to the whites and then beat in the yolks and flavor. Add flour and fold in. Put in moderately heated oven at once. Bake from 20 to 40 minutes.

MRS. DUMAYNE.

Wine Filling Cake. 1 cup sugar, ½ cup butter, ½ cup milk, ½ cup cornstarch, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon vanilla, whites of 4 eggs. This makes two layers. Filling—Yolks of 3 eggs, 1 cup walnuts chopped, 1 cup raisins put through food chopper, ½ cup sherry wine, 3 large tablespoons powdered sugar. Make boiled icing for the top.

MRS. CHARLES AVERILL.

White Cake. Whites of 5 eggs, 1¾ cups sugar, 1 scant cup butter, 3 cups flour, 1 cup sweet milk, 2 level teaspoons baking powder mixed with the flour. Cream butter, add sugar. Gradually add milk and flour, beat well. Fold in beaten whites of eggs and flavor to taste. This can be used for layer or loaf cake.

MABEL STOWELL.

White Icing. Boil 2 cups sugar and two-thirds cup milk about 7 minutes. When nearly cold beat until white, add vanilla. Nuts, dates and raisins may be added.

MRS. FITZGERALD.

White Cake. 1 cup sugar, ½ cup butter, ½ cup milk, ½ cup cornstarch, 1 cup flour, whites of 6 eggs, 2 level teaspoons baking powder, a little vanilla. Bake in layers or loaf and ice.

MRS. FITZGERALD.

Jelly Roll. 3 eggs, 3 tablespoons sugar, 3 tablespoons flour, 1 teaspoon baking powder, pinch of salt, 2 tablespoons water. Bake in hot oven 5 minutes. Spread with jelly and roll.

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Never Fail White Cake. 2 cups sugar, 1 scant cup butter, 1 cup milk, 3 cups flour, 2 level teaspoons baking powder, a little vanilla, whites of 8 eggs. Cream butter and sugar, add milk and flour sifted with baking powder gradually, then add flavoring and beaten whites. Bake in loaf in moderate oven.

MRS. FITZGERALD.

Two Egg Cake. 2 eggs well beaten, 1 cup sugar, 2½ teaspoons baking powder sifted with flour, 2 tablespoons butter or lard, 1 cup milk, flour to make medium batter or about two cups. Cream butter and sugar, add eggs and other ingredients and flavor to suit taste. Bake in a quick oven.

MRS. JAMES FERGUSON.

Jelly Roll. 4 eggs, 1 cup sugar, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon extract (any kind), 6 tablespoons milk. Beat eggs and sugar for 15 minutes, remove beater and sift in flour and baking powder, add extract and milk and pour into buttered, long, shallow cake tin. Bake in hot oven 15 minutes, then turn out on to a sugared paper. Spread over the top with jelly and roll up at once. It must be rolled when warm or it will crack.

MRS. EMILY F. OLSON.
MRS. S. D. WILSTEAD.

Jelly Roll. 4 eggs, 1 cup sugar. Beat well together. Add enough flour to form batter. Sift 1 teaspoon baking powder with the flour. Flavor. Bake and turn out on cloth and spread with jelly and roll.

MRS. JOHN LYNN, Sunnyside.

One Egg Cake. ¼ cup butter, 1 cup sugar, ½ cup milk, one and two-thirds cups flour, 1 rounding teaspoon baking powder, 1 egg well beaten. Cream the butter, add gradually the sugar then the egg. Sift together thoroughly the flour and baking powder and add alternately with the milk to the first mixture. Bake in a flat pan 30 minutes.

MRS. CORA LUELLA DENNIS.

Gold Cake. 3 tablespoons shortening, ¾ cup sugar, 1 ½ cups flour, yolks of two eggs. ½ cup milk, 3 teaspoons baking powder, 1 teaspoon flavoring. Cream butter and sugar gradually, and the yolks of eggs which have been beaten until thick, add flavoring. Sift flour and baking powder and add alternately with milk to first mixture. Bake in loaf in moderate oven from thirty to forty minutes.

MRS. LEE M'DONALD, Sunnyside.

Filling For Cake. 2 teaspoons flour, 1 teaspoon butter, 1 teaspoon chocolate, melted. Boil 1 cup sugar and add enough milk to cover, add this to chocolate and then add to mixture No. 1.

MRS. JAMES WESTFIELD, Sunnyside.

Cream Puffs. 1 cup cold water, ½ cup butter. Let come to a boil, then stir in 1 cup dry flour and beat until the mixture cleaves from the pan. Take from the stove and when cold stir in 3 eggs without beating. Stir until smooth. Last of all add a pinch of soda the size of a pea dissolved in a teaspoon of milk. Beat well and drop on buttered tins a spoonful in a place with plenty of space between, then bake 20 minutes.

MRS. JAMISON.
MRS. RICHARD LLOYD.

Coffee Cookies. 1 cup each of sugar, shortening (butter and lard mixed), cold strong coffee, and molasses; 1 teaspoon each of cream of tartar, cloves and cinnamon, two teaspoons soda, ½ teaspoon salt, all sifted with a cup of flour, add to above mixture with enough more flour to roll. Bake in hot oven. These are fine.

MRS. SAM LEWIS.

Filled Cookies. 1 cup sugar, ½ cup shortening, 1 egg, ½ cup milk, 2½ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla or lemon. Roll thin, put cookies in pan, then put teaspoon of the following filling on each. Place another cookie carefully on top. Filling for Cookies—1 cup chopped raisins, ½ cup sugar, ½ cup water, 1 teaspoon flour. Cook until thick.

MRS. WALTER CHRISTENSEN.

Fruit Cookies. 1 cup chopped English walnuts, 1 cup raisins, 4 eggs, 1½ cups sugar, 1 cup butter, 3 cups flour, 1 teaspoon soda. Drop by spoonfuls on buttered tins. Do not roll and cut.

MISS DOROTHEA SAUER, Helper.

Good Cookies. 1 heaping cup lard, 2 cups sugar, 3 eggs, 1 teaspoon soda, 1 cup sour milk, 1 teaspoon grated nutmeg, pinch of salt, enough flour to make a soft dough. Sprinkle with sugar when done.

MRS. GLEN SIMMERMACHER.

Lace Cookies. 2½ cups (heaping) rolled oats, 2 eggs, 2 tablespoons butter, 1 cup sugar, 1 teaspoon baking powder. Make balls about the size of a walnut, with hands wet. Space two inches apart in the pan and bake.

MRS. C. H. STEVENSON.

Fruit Cookies. Yolks of 2 eggs, 2 cups sugar, ½ cup butter, ½ cup lard, ½ cup molasses, 2 teaspoons soda in 1 cup hot water, 1 cup raisins, 1 cup nuts, 1 teaspoon each of ginger, cloves and cinnamon.

MRS. A. C. BIDDLE.

Lemon Cookies. 4 cups flour, 2 cups sugar, 1 cup butter, 4 eggs, 2 teaspoons baking powder, flavoring to taste. Sift flour, sugar and baking powder together, mix butter with flour and sugar like pie crust, add well beaten eggs.

MRS. J. A. NELSON, Castle Gate.

Cookies. 1 cup sugar, 1 cup lard, 2 eggs, ½ cup milk, 2 heaping teaspoons baking powder. Flavor to taste. Add flour enough to roll.

MRS. D. H. MORLEY.

Very Nice Cookies. 1¼ cups granulated sugar, ¼ cup butter or lard (if lard is used add a small pinch of salt), 2 eggs, 3 cups flour, 2 level teaspoons baking powder, two-thirds cup milk, 3 teaspoons cocoa, vanilla flavoring. Cream sugar and butter, add well beaten eggs and flavoring. Sift flour and baking powder together, and add a little at a time alternately with the milk. Now add the cocoa which should be dissolved in a little warm water, also flour to make a soft dough. Roll thin and bake in a quick oven. A good icing makes these more delicious. Use powdered sugar dissolved in enough milk to spread easily. Flavor and ice cookies.

MRS. GEORGE MORGAN.

Frosted Creams. 1 cup sugar, 1 cup molasses, 1 cup lard, 1 cup sour milk, 3 teaspoons soda, 1 teaspoon ginger, 1 teaspoon cinnamon, yolks of 3 eggs. Flour to make stiff enough to spread with knife. Use whites of eggs with 1½ cups sugar for boiled frosting.

MRS. J. B. MIDDLETON.

Oatmeal Cookies. 1 cup lard and butter mixed, 1½ cups granulated sugar, ¾ cup thick sour milk, 1 cup raisins chopped, 2 cups rolled oats, 2 cups flour, 3 eggs, 1 rounding teaspoon soda, ½ teaspoon salt, 1 heaping teaspoon cinnamon. Drop from spoon.

MRS. J. J. WEIGMANN.
MRS. F. L. BUCKIO.

Oatmeal Cakes. 2 cups sugar, 2 cups lard creamed, 1 lb. raisins, 4 eggs, 1 teaspoon ginger, 1 teaspoon cinnamon, one glass milk, 1 teaspoon soda, pinch of salt, 4 cups flour, 4 cups dry oatmeal. Cream sugar and lard, mix soda with flour. Drop in pan with spoon and bake 20 minutes. Walnuts added make them very nice.

MRS. B. R. M'DONALD.

Doughnuts. 1 cup sugar, 3 tablespoons butter, 2 eggs, 1 cup sweet milk, 1 level teaspoon nutmeg, 2 level teaspoons baking powder. Cream sugar and butter, add eggs well beaten, then milk, nutmeg and baking powder sifted with enough flour to handle well. Fry in grease not too hot at first.

MRS. E. R. DEEM.

Doughnuts. 1 cup sugar, 3 eggs, ½ cup sour cream and 1½ cups buttermilk mixed, 1 level teaspoon soda, lemon extract or nutmeg for flavoring. Use enough flour to make a soft dough that can be handled. Cut and fry in hot lard.

MRS. CHARLES FAUSETT.

Oatmeal Cookies. 2 cups oatmeal, 1 cup sugar, 1 cup boiling lard, 3 eggs, 1 level teaspoon soda in ½ cup water, 1 level teaspoon each of cinnamon, nutmeg and allspice, ¼ teaspoon salt, ½ box chopped raisins. Mix sugar and oatmeal, pour over the boiling lard and mix. Then add the well beaten eggs, water and soda and other ingredients, and add sufficient flour to make batter as for fruit cake. Drop in dripper and bake in a quick oven.

OLIVE MILLBURN.

Doughnuts. 2 eggs, 1 cup warm mashed potatoes, 2 tablespoons lard or crisco, 1 cup sugar, 1 cup milk, 2 teaspoons baking powder, ½ teaspoon salt, flavor with nutmeg. Add enough flour to make soft dough. Cut and fry in hot fat.

MRS. SAM LEWIS.
MRS. L. R. FULLMER.

Kozy Doughnuts. 3 eggs, ½ cup water, ½ cup milk, 1 pint sugar, 1 tablespoon lemon extract or nutmeg to suit taste, 2 teaspoons baking powder, flour to thicken. This should make 3½ dozen.

KOZY.

Orange Doughnuts. 1 cup sugar, 2 eggs, ½ cup milk, 2 cups flour, ½ teaspoon salt, juice and rind of an orange, 2 teaspoons baking powder. This is about the consistencey of cake batter. Drop from a spoon into hot lard. Be careful not to get too large. Fry slowly to cook through. Roll in powdered sugar.

MRS. H. W. COOPER.

Raised Doughnuts. 1 cup sugar, ½ cup butter, 2 eggs, 1 pint warm milk, 1 cup yeast, ¼ teaspoon soda and the same of salt and a dash of nutmeg. Cream butter and sugar, then add the eggs and other ingredients. Mix with flour like soft bread dough and let raise over night. In the morning turn out on flour board, roll ½ inch thick, cut into rings and let raise again until very light. Fry in hot lard and turn often. Sprinkle with sugar.

ADA PACE.
Tested by Lilly Frandsen.

Fried Cakes. 2 cups sour milk, 2 cups sugar, 2 eggs well beaten, 1 teaspoon soda sifted with the flour, 5 tablespoons melted lard. Flavor with nutmeg. Fry in hot lard.

MRS. W. N. WETZEL, Sunnyside.

Nut Jelly Tarts. 2 eggs, two-thirds cup sugar, scant cup milk, ½ cup butter, 2 cups flour, pinch of salt, 2 teaspoons baking powder. Cream the butter and sugar together, add beaten eggs and then add the flour sifted with the baking powder alternately with the milk. Bake in gem pans. When cold, remove center with a spoon, fill with jelly, cover with whipped cream and sprinkle with chopped nuts. This makes a good dessert for picnics.

MRS. RICHARD LLOYD.

White Cookies. 1 cup butter and lard mixed, 2 cups sugar, 2 eggs, 2 teaspoons baking powder, lemon flavoring. Cream shortening and sugar, add eggs and flavoring and the baking powder sifted with enough flour to make dough that can be rolled out and cut. Bake in hot oven.

MRS. CHARLES FAUSETT.

Honey Cakes. 1 cup flour, 2 teaspoons baking powder, ¼ teaspoon salt, 1 egg, 1 teaspoon butter, one-third cup strained honey, few drops cinnamon. Sift flour and baking powder. Beat egg until light, add butter, honey and flavoring, then add flour and drop in buttered dripper with teaspoon and bake 10 minutes.

ZINA CONNOR.

Mamma Ginger Snaps. ½ cup butter and milk, 1 pint molasses, 1 cup lard, 1 egg, 2 quarts flour, 1 tablespoon ginger, 1 teaspoon salt, 2 teaspoons soda, and a pinch of cayenne pepper.

MRS. ARTHUR REDD.

Waffles. 1 pint flour, 3 teaspoons baking powder, 2 eggs, ½ teaspoon salt, 1½ cups milk, 2 tablespoons butter or lard.

BLINDA LANGFORD.

Peanut Wafers. 1 tablespoon butter, 2 tablespoons sugar, 2 tablespoons milk, 1 egg, ½ cup flour, ½ teaspoon baking powder, ½ cup peanuts rolled. Drop in dripping pan with room to spread.

MRS. D. H. MORLEY.

Doughnuts That Never Fail. 1 cup sugar, 2 eggs beaten well together, 1 cup sweet milk, 3 cups flour, 1 teaspoon salt, 2 teaspoons baking powder. Nutmeg or cinnamon to taste.

MRS. WICKHAM.

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PIES, ETC.

Pie Crust. 1 tablespoon lard to 1 cup flour. Add ½ teaspoon salt to flour before being sifted. Do not mix flour and lard too thoroughly, add ½ cup of water and roll on mixing board.

CORA BURGENER.

Pie Crust. 2 cups sifted flour, 1 cup shortening, pinch of salt, mix as little as possible. Add enough water to make a soft dough.

MRS. S. M. BLISS.

Chocolate Pie. 1 cup sugar, one-third flour, 2 cups scalded milk, pinch of salt, 2 tablespoons cornstarch, 1 teaspoon vanilla, 2 eggs, 2 squares chocolate. Mix dry ingredients, add beaten eggs, pour into scalded milk and cook until thick, then put in double boiler and cook remainder of fifteen minutes. Stir constantly. Let cool and put in baked crust.

GRACE FAUSETT.

Honeymoon Tart. Pare and core 2 lbs. apples and stew slowly with sugar to taste. Put into a basin 1 egg and 2 tablespoons of sugar, beat thoroughly together, add 2 ounces of melted butter, 4 heaping tablespoons flour, 1 teaspoon baking powder, a little sweet milk to make a soft batter. Put apples into a pie dish and pour mixture over. Bake one hour and sprinkle sugar on top before serving.

MRS. S. FARRIMOND, Cameron.

Gem Pies. ¼ lb. butter, 1 cup raisins, 1 cup sugar, 1 cup walnuts, ½ cup milk, 1 teaspoon vanilla, 2 eggs. Mix well. Line gem tins with pie crust, put in filling and bake about 25 minutes.

MRS. E. STEVENSON, Sunnyside.

Custard Pie. Beat the yolks of 3 eggs to a cream, stir thoroughly 1 tablespoon sifted flour into 2 tablespoons sugar, then add this to the yolks, 1 teaspoon vanilla, pinch of salt and a little nutmeg. Then add the beaten whites of eggs and a pint of scalded milk (not boiled) which has been cooled. Mix this in slowly and turn all into deep pie pans lined with crust. Bake 30 minutes.

MRS. S. M. BLISS.

Little Square Pies. 1½ teaspoons baking powder, 3 cups melted grease, 1 cup water, 2 eggs, 1 cup sugar, a little cinnamon and nutmeg, 1 teaspoon lemon or vanilla, flour to mix stiff enough to roll out thin, put in bottom of dripper, then add this filling: Chopped apples, about 6 or 8, ½ box raisins chopped, ½ quart jam of any kind, spices to taste, ½ cup sugar. Chop and mix all together. Put on top crust, bake, cut in squares and serve.

MRS. BEN STEIN.

Cheese Pie. 1 piece of light bread dough, ¼ lb. butter or lard, 1 egg, mix thoroughly, roll out and put in dripper; add cheese filling—1 qt. sour milk, warm, take out the dutch cheese, then add 2 eggs, 1 tablespoon bread crumbs, little salt, cinnamon, pepper and sugar to taste sweet, a little melted butter, 1 cup sour cream, mix well together, spread in the crust and bake brown.

MRS. BEN STEIN.

Mock Cherry Pie. 1 cup cranberries, split crosswise, wash out seeds, 1 cup sugar mixed with 2 tablespoons flour, ½ cup raisins. Put ½ in bottom of crust, the rest mix with berries, ½ teaspoon each of almond and vanilla, sprinkle over the berries, then put on the top crust and bake 30 minutes.

MRS. J. J. LLOYD.

Pineapple Pie. 1 small can grated pineapple, 1 tablespoon melted butter, 4 tablespoons cornstarch, 4 cups water, 4 cups sugar, 3 eggs, 2 lemons. Put the water, butter and sugar in double boiler, whip yolks, flour or cornstarch, boil, when cool put in crust, beaten whites on top.

MRS. MARY E. PACE.

Caramel Pie. 1 cup brown sugar, 1 cup water, ½ cup butter, heat these together, 2 eggs mixed with 2 tablespoons flour and 4 tablespoons milk. Vanilla. When first three are heated put in the milk, then eggs and flour. Beat with eggbeater until thick.

MRS. A. M. EHLY.

Orange Cream Pie. ½ cup sugar, 1 cup cold water, yolks of 2 eggs well beaten, juice and rind of one large orange, 2 tablespoons cornstarch or flour, pinch of salt. Mix all together stirring carefully to avoid lumps. Cook in double boiler until thick and add 1 teaspoon butter and 3 tablespoons sweet cream. Pour into baked crust. Beat whites to a stiff froth, add 2 tablespoons sugar, ½ teaspoon lemon juice, spread on when pie is cool and brown in oven.

MRS. J. B. MIDDLETON.

Cream Pie. 1½ cups milk, 4 tablespoons sugar, pinch of salt. Heat all in double boiler. 4 tablespoons cornstarch wet in a little milk and add to hot mixture. Let cook until thickens, remove from fire and whip in yolk of egg. Pour into baked crust and put whipped cream flavored with lemon on top.

MRS. FAUSETT.

Lemon Pie. 3 eggs, juice and grated rinds of 2 lemons, 2 cups sugar, 2 cups boiling water, ½ cup cornstarch or flour. Beat yolks until light, add sugar, flour and lemons, beat well together and cook until thick. Cool and put in crust. Stiffly beaten whites on top.

MRS. TOM CULP.
MRS. MARY BEAN.
BLANCH JOHNSTUN.

Lemon and Raisin Pie. 1 cup chopped raisins, juice and rind of 1 lemon, 1 cup sugar, 1 cup water, 1 teaspoon cornstarch. Boil mixture ten minutes and bake in double crust.

MRS. EARL KING.

Lemon Pie. ¾ cup sugar, ¾ cup boiling water, 1 tablespoon cornstarch or flour, 2 egg yolks, 3 tablespoons lemon juice, 1 teaspoon butter. Mix sugar and cornstarch, add to boiling water, stir constantly. Cook two minutes, add butter and yolks, rind and juice of one lemon.

MRS. F. W. ROBINSON.
VETA BRYNER.

Lemon Pie. 1 cup sugar, 2 eggs, 1 teaspoon butter, 3 tablespoons cornstarch, juice of 1 lemon, 1 cup boiling water, grated rind of ½ lemon. Mix sugar and cornstarch, add boiling water slowly and cook until clear; add butter, beaten egg yolk and lemon; cool the mixture. Line a pie plate with half the rule for plain pastry. Prick the bottom with a fork, bake the crust to a light brown, when baked pour in mixture. Whip the white of the eggs very stiff, add 2 tablespoons sifted powdered sugar. Spread this mixture over the top for a meringue; return to oven and brown lightly.

CASSIE GRIMES, Helper.
MRS. EMILY F. OLSON.

Lemon Pie. Yolks of 2 eggs, 1 cup sugar, piece of butter size of an egg, 2 tablespoons flour, 1½ cups water, juice of 1 lemon, grated rinds of 2 lemons. Mix together and cook in double boiler until thick. Put in crust with whites stiffly beaten on top, brown in oven. One pie.

MRS. M. E. BROOKS.
MRS. J. O. FAUSETT.

Mock Lemon Pie. 3 eggs, 2 cups sugar, 1 cup water, 2 tablespoons flour, a little tartaric acid to suit taste. Flavor with lemon extract, put water and sugar on stove and let come to a boil, mix yolks of eggs and flour with a little water and stir in. Beat whites with a little sugar for top.

MRS. D. H. MORLEY.
ORINDA ROBINSON.

Cream Lemon Pie. Wash and dry thoroughly 1 large lemon or 2 smaller ones; grate off all the yellow rind, remove all of the white skin and grate the remainder of the lemon, thus discarding the seeds and inner pulp. To this grated lemon add 2 tablespoons cornstarch, 1 cup granulated sugar, ¼ teaspoon salt and 1½ cups sweet milk. Place this on the stove and allow to cook slowly. When thoroughly cooked, add the well beaten yolks of three eggs, place on stove again and allow the eggs to cook.

MRS. F. L. BUCKIO

Apple Pie. 2 cups apples after they have been put through a sieve, yolks of three eggs, 1 tablespoon butter. Sweeten to taste. Put in crust and bake. When cold put sweetened whipped cream and nutmeg on top.

MRS. CHAS. AVERILL.

Apple Dumplings. Make a rich biscuit crust; 1 pint flour is sufficient for 6 good sized dumplings; core and pare apples without breaking them; rather small apples should be used; fill the cavity with jelly or chopped raisins or nuts or dates; divide dough into six parts and roll until large enough to cover one apple. May be baked or steamed.

MATTIE STRONG.

Mince Meat. 1½ lbs. round steak, 10c worth suet, 2 pkgs. raisins, 2 pkgs. currants, double the amount with apples, ½ glass brandy, 1 quart jelly, 2 cups sugar, ¾ cup vinegar, 1 spoon each of allspice, cloves, nutmeg and a pinch of ginger.

MRS. J. H. REDD.

Mince Meat. 8 cups minced beef (2 lbs.), 12 cups minced suet (3 lbs.), 12 cups currants (4 lbs.), 12 cups chopped tart apples (3 lbs.), 2 cups raisins (1 lb.), 2 teaspoons mixed ground spices, cinnamon, allspice and cloves, 4 orange and lemon rinds boiled tender and chopped (1½ lbs.), 2 cups common brandy (1 pint), 14 cups cider (3½ quarts). Season the beef and suet with salt and pepper. Then mix all and keep in jar or keg from one to two weeks before using.

MRS. GEORGE HARMER, Helper.

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PUDDINGS AND SAUCES

Plum Pudding. 1 pint bread crumbs, 1 cup flour, 1 cup raisins, 1 cup currants, 1 cup brown sugar, 1 teaspoon cinnamon, juice and rind of 1 lemon, ½ nutmeg, 3 eggs, ½ pound suet chopped fine, ½ pound citron, ½ teaspoon soda. Mix together dry ingredients, beat egg yolks and whites together, add them to ½ cup molasses. Dissolve soda in a little warm water, add it to molasses and eggs, mix with dry ingredients. Steam three hours.

MRS. JOHN CAUSER.

Steamed Brown Pudding. 1½ cups bread crumbs, 1 cup molasses, 1 egg, ½ teaspoon cloves, ½ teaspoon allspice, ½ teaspoon cinnamon, 1 tablespoon butter, 1 teaspoon soda, 1 cup raisins, ½ cup flour. Mix and steam three hours.

MRS. DORA WOOTTEN.

Sauce for Brown Pudding. 1½ cups powdered sugar, 1 egg, butter size of half egg, nutmeg, mix, beat together and serve over brown pudding.

MRS. DORA WOOTTEN.

Fruit Pudding. 1 cup chopped suet, 2 cups bread crumbs, 1 cup flour, 2 eggs, 1 cup each raisins and currants, ½ teaspoon nutmeg, 1 cup sugar, 1 level teaspoon soda dissolved in 1 tablespoon hot water, enough buttermilk to make stiff batter. Pour into pan and set in steamer. Steam 2 hours.

MRS. O. H. GUYMON.

Suet Pudding. 1 cup chopped suet, 1 cup molasses, 2 cups sour milk, 3 cups flour, 1 cup currants, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup dates or figs finely chopped, ¼ cup citron, 1 cup raisins. Mix all ingredients together, steam 3 hours. Serve hot.

MRS. JOHN BRYNER.

Suet Pudding. 1 cup suet chopped fine, 1 cup boiling water, ½ cup molasses, pinch of salt, 1 teaspoon soda in hot water, 1 cup raisins, 1 cup currants, ½ teaspoon cinnamon, ½ cup nuts chopped fine, flour to mix stiff, steam in cans 3 hours, boil without stopping.

MRS. JAMISON.

Caramel Bread Pudding. Scald 1 qt. milk, add ½ cup sugar which has been caramelized. When caramel is dissolved pour the milk over 2 cups stale bread crumbs. Add 2 eggs slightly beaten, ¼ cup sugar, ½ teaspoon salt and 1 teaspoon vanilla. Pour into buttered pudding dish and bake slowly one hour. Serve with cream, plain or beaten.

RODA PACE.

Honey Pudding. 1 cup honey, 1 cup chopped suet, 1 cup sweet milk, 1 cup raisins, 1 cup currants, 1 cup chopped dates, 1 teaspoon soda, 1 teaspoon salt. Spices to taste, flour to make stiff. Steam three hours in cans.

MRS. REX MILLER.

Vegetable Plum Pudding. 1 cup grated carrots, 1 cup grated potatoes, 1 cup suet chopped fine, 1 cup brown sugar, 1 cup raisins or currants, 2 cups flour, 1 teaspoon baking powder, ½ teaspoon each of cinnamon and nutmeg, pinch of salt, 1 egg if desired. Sift dry ingredients with the flour and add to fruit and vegetables a little at a time. Boil in a sack for two hours.

MRS. ROSY ANDERSON.
MRS. MARY EVANS.

Rice Pudding. 2 cups milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon flavoring extract, 2 cups cooked rice, 1 cup sugar, 4 eggs. Cream butter and flour together, heat milk in double boiler, when hot add butter and flour and cook until thick. Cool, add sugar and flavoring. Beat yolks of eggs until thick and the whites until stiff. Add yolks and rice to the other mixture, then fold in whites. Place in a pudding dish and cook in pan of water in oven. When done, turn in glass dish. Garnish with peaches and whipped cream.

MARY RUSSELL, Cameron.

Plum Pudding. 1 cup chopped suet, 1 cup raisins, 1 cup currants, 2 cups flour, ½ cup milk, 1 egg, 1 cup sugar, all kinds of spices 1 teaspoon each, 2 teaspoons baking powder and a pinch of soda and salt. Prunes may be added.

MRS. GEO. ROBB.
MRS. PRICE, Helper.

Banana Pudding. 1 tablespoon cornstarch dissolved in a little cold water, cup sugar, butter size of walnut. Stir together in a granite pan, pour on one pint of boiling water. When thick stir two well beaten egg yolks into the mixture and let come to a boil. When cold add sliced bananas. Decorate with the whites of the eggs well beaten, sweetened and flavored to suit taste.

MISS DOROTHEA SAUER, Helper.

Hollandaise Sauce. ¼ cup butter, 2 yolks eggs, 2 tablespoons lemon juice, ¼ cup hot water, ⅛ teaspoon salt, cayenne. Put in a bowl, cover with cold water and wash using a spoon. Divide into three pieces. Put one piece into a sauce pan with yolks of eggs and lemon juice. Place in a pan of water or use a double boiler. Stir constantly with wire egg beater. When first piece of butter is melted, add second, when second is melted add third. Add water and cook one minute longer, season with cayenne and salt.

MRS. A. L. HEPPLER, Provo.

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Cheese Pudding. 1 cup grated cheese, 1 cup boiling milk, 2 eggs, 1 tablespoon bread crumbs, 1 dessertspoon butter, 1 teaspoon flour, 1 teaspoon salt, dash of pepper. Mix in a bowl, cheese, flour, salt, pepper and crumbs, add the boiling milk, softened butter, yolks and stiffly beaten whites. Stir thoroughly. Bake in buttered dish twenty minutes and serve hot.

MRS. S. FARRIMOND, Cameron.

Wine Sauce for Plum Pudding. Cream together a cup of sugar and a half cup of butter. When light and creamy, add the well beaten yolks of four eggs. Stir into this one wine glass of wine or one of brandy, a pinch of salt and one large cup of hot cream or rich milk. Beat this mixture well. Place it in a saucepan over the fire. Stir it until it cooks sufficiently to thicken like cream. Be sure and not let it boil.

MRS. S. M. BLISS.

Bread Pudding. 1 pt. dry bread crumbs, ½ cup chopped suet, ½ cup brown or white sugar, 1 cup raisins, 1 teaspoon baking powder, spices to taste. Just enough milk to moisten. Boil in double boiler for 1½ hours. Serve hot with lemon or caramel sauce.

MRS. ALMA BALLINGER.

Steamed Apple Pudding. 2 cups flour, 4 teaspoons baking powder, ½ tablespoon salt, 2 tablespoons butter, ¾ cup milk. Sift dry ingredients, work in butter with finger tips, add milk, roll lightly, place apples in middle of dough, and fold, after sprinkling with sugar and cinnamon, place in buttered dish to steam 1½ hours. Serve while hot with white sauce, or cream and sugar.

MRS. KATE WILLIAMS.

Plum Pudding. ½ loaf stale bread broken, 2 cups sugar, pour over 1 pt. hot milk, ½ lb. suet, 4 eggs, 1 lb. seeded raisins, 1 lb. cleaned currants, 1 lb. citron peel cut fine, 1 teaspoon each cinnamon and ginger, 1 teaspoon lemon extract, 3 teaspoons baking powder. Mix in flour the last thing, make quite stiff, add 1 lb. walnuts and bake three hours.

MRS. B. R. M'DONALD.

Pudding Sauce (cherry). 3 tablespoons butter, 2 tablespoons flour, 1½ cups cherry juice, 2 tablespoons lemon juice, ½ cup sugar. Mix butter and flour and add to scalded fruit juice, add sugar and let boil three minutes. Serve hot.

GRACE FAUSETT.

Tapioca Cream. 3 tablespoons pearl tapioca, 3 cups sweet milk, 3 eggs, ½ cup sugar, ¼ teaspoon salt, ½ teaspoon vanilla. Soak tapioca in milk 1 hour, cook in double boiler ½ hour. Mix yolks, salt and sugar, add to the tapioca and cook until it thickens. Cool slightly, add whites beaten stiff, cool, flavor and serve.

MRS. E. E. DEEM.

Orange Pudding. Cut 4 oranges in cubes and put in bowl. Sprinkle sugar over, bring 2 cups milk to boiling point, then stir in 2 tablespoons cornstarch dissolved in milk. When thick add yolk of 2 eggs beaten with 2 tablespoons sugar. Let cool, then pour over oranges, spread on meringue and brown.

MRS. BENTON RANDOLPH.

Steamed Pudding. 1 pt. bread crumbs, 1 cup New Orleans molasses, 1 cup hot milk, 1 tablespoon butter warmed in milk, 2 cups raisins, 1 cup flour, 1 egg, 1 teaspoon soda, nutmeg. Pour into a bowl or pan, set in the steamer over boiling water and steam two hours.

MRS. JOSEPH BARBOGLIO, Helper.

Cheese Custard. ½ teaspoon salt, two-thirds cup sweet milk, ¼ teaspoon browned mustard, two-thirds cup grated cheese, 1 egg beaten well. Stir while cooking and serve on hot crackers.

MRS. F. R. SLOPANSKEY, Helper.

Graham Pudding. 1½ cups graham flour, 1 egg, ½ cup milk, ½ cup molasses, ½ cup sugar, ¼ cup butter, 1 teaspoon cinnamon, soda and cloves. Add raisins if you wish, steam two hours and serve with a sauce.

MRS. WICKHAM.

Potato Pudding. 1 cup sugar, 2 cups flour, 1 teaspoon soda, 1 cup suet, 1 cup raisins, 1 cup currants, 1 grated raw potato, carrot if desired. Sift sugar, flour and soda together, add suet, raisins and currants, last grated potato. Steam three hours.

MRS. VIOLET M'ILHANEY.

Spoonful Pudding. 1 egg, 1 tablespoon butter (level), 2 tablespoons sugar (heaped), 2 tablespoons flour (heaped), 1 tablespoon cornstarch (heaped), 1 tablespoon milk, 1 teaspoon baking powder, pinch of salt, berries or any fruit. Cream butter and sugar, sift flour, cornstarch and baking powder, mix and add white of egg stiffly beaten last. Butter three cups, put into them two spoonfuls fruit, then two spoonfuls batter. Steam 45 minutes and serve with liquid sauce or sugar and cream.

MRS. J. B. MIDDLETON.

Prune Pudding. ½ cup prunes, whites of 5 eggs, 6 tablespoons granulated sugar, 1 cup chopped walnuts, 1 teaspoon vanilla. Cover prunes with water and soak over night, stew until tender, drain, remove stones and chop fine, add sugar and beat to a paste. Bake in a buttered dish about three-fourths of an hour, until firm. Served with whipped cream, vanilla and sugar.

MRS. F. R. SLOPANSKEY, Helper.

Plum Pudding (no eggs). 1 cup bread crumbs, 1 cup chopped suet, 1 cup molasses, 1 cup seeded chopped raisins, 1 cup sweet milk, 2 cups flour sifted with 1 teaspoon salt, cinnamon and soda, ½ teaspoon cloves. Boil or steam three hours. Serve with the following sauce: 1 cup white sugar, butter size of an egg, juice and grated rind of a lemon, white of 1 egg. Cream the above mixture and add a cup of boiling water.

MRS. CANTRILL.

Plum Pudding. 2 five cent loaves of bread grated, 2 pounds suet chopped fine, 2 pounds brown sugar, 2 pounds raisins, 2 pounds currants, 1 pound citron, ½ pound almonds, blanched and chopped, ½ pound flour sifted over fruit, 2 pints sweet milk boiled and pour over bread, 5 teaspoons baking powder, 2 teaspoons ground cloves, 3 tablespoons cinnamon, 1 tablespoon each of mace and salt, 2 grated nutmegs, boil in jars from 3 to 5 hours. Keep water boiling constantly. Serve with hard sauce.

MRS. WALLACE LOWRY.

Desserts and Ices

Laws In Making Frozen Ices. 1 measure of salt to 3 of ice in general proportion for freezing. To accentuate the flavor of fruit use piece of 1 lemon to each quart of fruit juice and pulp. To sweeten unsweetened fruit juice, use about 1 cup of sugar for each quart. Syrup makes a smoother texture than uncooked sugar.

MRS. ANNA OTTE, Logan, Utah.

Kris Kringle Whip. ½ cup dates, ½ cup nuts, whites of 2 eggs, cores of four apples. Chop with the dates and nuts, beat the eggs. Fold in fruit. Serve in steamed glasses with whipped cream. Garnish with cherry.

MISS RUTH LOOFBOUROW.

A New Way to Prepare Apples. Peel and core six tart apples. Bake in oven until tender, then place on a dish or deep plate. Sprinkle with sugar and a little orange extract. Fill the centers with the following mixture: ½ cup shredded cocoanut, cooked in ½ cup milk until tender. Drain off milk and mix with 1 cup of whipped cream, 2 tablespoons sugar and orange flavoring to taste. Fill the apple centers, set them in a cold place until serving time. Drop a spoonful of jelly on top of each apple.

MRS. C. H. ARCHER.

Velvet Ice Cream. 2 pints new milk (scalded), 4 heaping tablespoons flour, 4 cups sugar, 2 quarts new milk, 1½ quart whipped cream, 4 tablespoons vanilla. Dissolve the flour in cold milk and put in double boiler with the scalded milk. Cook two hours, strain, add sugar and new milk, cool and put in freezer. When the mixture is mushy add the beaten cream and flavoring. Finish freezing.

MRS. A. W. M'KINNON.

Oriental Punch. 1 dozen lemons, 6 oranges, 1 large can sliced pineapple, 1 pint maraschino cherries, 3 cups sugar. Allow it to stand about 1 hour with the ice, add 3 cups water and serve.

CORA BURGENER.

Lemon Milk Sherbet. 1 quart milk, 2 cups sugar, juice of 3 lemons. Dissolve sugar with milk, add juice of lemons a little at a time and freeze.

MRS. GEORGE MOWRY.

Vanilla Ice Cream. 3 quarts milk, 6 eggs, 2 tablespoons flour, 2 cups sugar, 1 pint cream, 2 tablespoons vanilla. Scald milk and add sugar. Beat yolks. Add milk to flour a little at a time. Keep free from lumps. Whip whites of eggs and cream and add to mixture. Cool and freeze.

EUNICE HUNTEN.

Cream Delight. 1 pint whipping cream. Beat stiff. Stir in 4 tablespoons sugar, 1 teaspoon vanilla, ½ cup chopped marshmallows, ½ cup pecan nuts, ½ cup cherries, ½ cup pineapple. Serve cold. Decorate with a cherry if desired.

MRS. BLISS.

Stuffed Peaches. Peel and slice in halves six fresh peaches or use nice canned ones, break 3 sprigs of mint into 1 cupful boiling water, cover closely and let stand until cool. Strain and add 1 cup sugar. Boil until it threads. Quickly add the strained juice of one orange and one lemon and beat all into the whites of 2 eggs. Fill peach halves with meringue, put together and top each with a walnut. A wholesome dessert.

MISS MADGE WHITING, Helper.

Fruit Cup (Cocktail.) 4 oranges, 4 bananas, 4 slices pineapple, juice from 1 lemon, from ½ to 1 cup sugar, ½ cup Angelica wine, or not. Cut the fruit in desired size pieces about 1 hour before serving, adding the sugar, boiled and cooled if convenient. Set away in a cool place and serve in tall steamed glasses. Other fruits may be combined. Fruit cup will be found very acceptable at the beginning of a meal, also as a dessert when served with cake or wafers.

MRS. ANNA FROST OTTE, Logan, Utah.

Ice Cream With Fruit. 1 quart milk, 4 cups sugar, yolks of 6 eggs, 3 heaping teaspoons flour, 1 quart cream. Put milk in double boiler, add sugar and let come to a boil. Beat the yolks and flour together, adding a little cold milk. Add to scalded milk and cook until thick. Before removing mixture from fire add six whites well beaten. Let stand until cold. Put in freezer, adding the cream, whipped. When about half frozen add fruit as follows, well mashed: 1 large can pineapple, juice of 1 lemon and six bananas. This amount makes six quarts of cream when frozen.

MRS. LILLY FRANDSEN.

Pineapple Mousse. 2 cups grated pineapple, 1½ cups pulverized sugar, 1 pint whipping cream, ice and salt. Put the pineapple on in a saucepan, bring to boiling point, add the pulverized sugar and set aside to cool. Then add the pineapple to the cream, which has been whipped until stiff, mixing lightly. Pour into mould which has been wet with cold water, place in ice and a little salt and let stand two hours.

MRS. H. T. ZEIDERS.

Ice Cream Sherbet. 1 quart boiling water, 6 cups sugar, 1 whole pkg. Knox gelatine, juice of 3 lemons, 1 large can grated pineapple, 6 bananas, 1 quart cream. Dissolve the gelatine in a little cold water. Add to boiling water sugar and lemon juice. Cook until clear in a double boiler. Cool and add the pineapple and the bananas mashed and rubbed through a sieve. When partly frozen add the cream whipped. This will make six quarts.

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Caramel Ice Cream. 1 quart cream, 2 cups milk, 1 and one-third cups sugar, 1 egg, 1 tablespoon flour, ⅛ teaspoon salt, 1½ tablespoons vanilla. Mix half the sugar with the salt and flour. Add egg slightly beaten. Add scalded milk slowly and cook in double boiler until thick. Caramelize the remaining sugar by placing in an omelet pan and allowing to melt on hot part of stove. Stir constantly. When it has melted and become brown, but not, burned, add to the custard. Stir until dissolved, cool, add cream and flavoring and freeze.

MRS. ZINA B. GOOLD.

Pineapple Sherbet. 1 pkg. arrowroot, 1½ quarts boiling water, 1 quart cold water, juice of 4 lemons, 4 cups sugar, 2 small cans grated pineapple, 1 quart whipping cream, beaten whites of 4 eggs. Dissolve arrowroot in cold water. Add to boiling water. Cook until clear and thick, remove from fire and add 1 quart cold water. When cool add the sugar and fruit. Put in freezer and when frozen to mush stage add cream and egg whites. This will serve thirty or more people.

MRS. CHAS. AVERILL.
MRS. L. E. WHITMORE.

Chocolate Ice Cream. Boil 1½ quarts milk with 3 cups sugar. Add 2 eggs well beaten, 1 level tablespoon cornstarch, ¼ cake of Baker's chocolate dissolved in hot water. Strain when cool and add tablespoon vanilla, 1 quart whipped cream, 1 quart condensed milk or other rich milk. Freeze in six-quart freezer.

MRS. PEYTONS.

Milk Punch. Juice of 6 oranges, juice of 6 lemons, rind of 1 orange, rind of 1 lemon, 1 pint sugar, 1 pint milk, 1 pint cream. Stir all together and freeze. Enough for eight dishes.

MRS. JOHN BASS.

Pineapple Sherbet. 2 teaspoons arrowroot, 3 pints boiling water, juice of 4 lemons, 1 small can grated pineapple, 2 cups sugar, 2 egg whites, 1 quart whipped cream. Dissolve the arrowroot in a little cold water. Add to boiling water. Cook until it has clearness and consistency of cooked starch. Cool and add the fruit and sugar. When partly frozen add whipped cream and beaten whites. This will make about three quarts.

MRS. B. R. M'DONALD.
MRS. PAYTON.

Pineapple Velvet. Cup marshmallows in fine pieces. Dice pineapple and drain well. Put pineapple on the marshmallows ½ hour before serving. Mix, adding 1 cup whipped cream, and some nuts and if desired a teaspoonful of whipped cream may be added on top. Serve on lettuce leaves. ¼ lb. marshmallows. 1 small can pineapple.

Soups, Dumplings and Chili

Dumplings. These are never heavy. Sift 1 pint flour with 1 teaspoon baking powder and pinch of salt, add 1 tablespoon butter and 1 beaten egg stirred into milk. Mix stiff enough to roll. Cut in squares and cook 20 minutes. Do not lift cover.

MRS. W. F. HUFFMAN.

Danish Dumplings. 1 cup milk, ⅛ lb. butter, 3 eggs, ¼ teaspoon salt, 1 cup flour. Put milk, butter and salt on to boil, then add the flour, blended in a little cold milk, to the hot milk and cook to a stiff dough. Cool, add eggs and mix well. Drop them with a teaspoon in soup.

ANNINE GAILLARD.

Just Dumplings. Into a saucepan put about 2 tablespoons butter, a pint of scalded milk and as much flour as can be stirred in. Boil and add the beaten yolks of 6 or 8 eggs. Mix well, shape with a spoon and cook 15 minutes.

MRS. J. C. BERGLUND.

Danish Dumplings. 2 cups milk, 2 cups bread crumbs or slices, ½ cup flour, 1 teaspoon salt, 1 tablespoon butter, 4 eggs. Put milk to scald with bread, cook until smooth, add flour, salt and butter. Cook well and when cool add eggs. Mix in well then drop with teaspoon.

SIBYL JONES.

Dumplings. 1½ cups flour, ½ teaspoon soda, 1 cup sour milk, ¼ teaspoon salt. Mix well and drop with spoon. May be used for fruit cobblers with the addition of a little sugar and nutmeg. If used for a cobbler make stiff enough to roll and cover fruit and bake.

MRS. JENNIE B. POTTER.

Danish Dumplings. ½ cup butter, 1 cup flour. Melt butter, add flour and stir. Add 1½ cups boiling water and stir until thick, cook and add 2 eggs. Mix well and drop with teaspoon.

MRS. ANNIE NELMS.

Tomato Soup (Boiled). 2 pecks ripe tomatoes, 12 onions, 2 bunches celery, 1 cup butter, 1 cup flour, ½ cup sugar, ¼ cup salt, pepper to suit taste. Cook the tomatoes and onions together until well done. Rub through a colander and then through a sieve to remove the skins and seeds. Cook the celery in some of the tomato juice until tender. Rub through a sieve and add to the tomato mixture. Blend the flour with the butter (melted) and thin with the tomato stock. Add this to the rest together with the seasoning. Boil up once and seal while hot.

MRS. G. A. FAUSETT.

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Tomato Soup. Rub one quart of canned tomatoes through a colander and cook three or four minutes. Stir in a small teaspoon soda. When it stops foaming add 2 crackers rolled fine, 1 teaspoon salt, ¼ cup butter, 1 cup milk that has been heated to scalding point and pepper to taste. Let come to boil and serve immediately.

MRS. W. W. JOHNSON.

Split Pea Soup. Soak 2 cups of peas over night in water to which add 1 teaspoon soda. In the morning wash well and put on to cook with a piece of salt pork, knuckle of ham or some pickled pork. Add an onion and a little celery or carrot if desired. Strain if the vegetables are added.

MRS. J. C. BERGLUND.

Cream of Oyster Soup. 1 quart fresh oysters, 1 slice of onion, 2 blades mace, bit of bay leaf, salt and pepper, 4 cups milk, 2 stalks celery, sprig parsley, one-third cup butter. Cook the seasonings with the milk for about ten minutes. Strain. When about ready to serve, drain the oysters and add to milk with the butter. Let come to a boil and serve with crackers.

MRS. ZINA B. GOOLD.

Meat Dumplings, German Style. Dice ½ loaf stale bread, add warm milk just enough to hold together. Fry in butter 1 cup ham sausage or any fat meat with a little onion until warm. Pour over bread with two eggs slightly beaten some chopped parsley and enough flour to make the ingredients hold. Make into balls the size of an egg and cook fifteen minutes in good broth. Serve one with each helping of soup. The Germans serve the dumplings also with sauerkraut.

MRS. F. LARCHER.

Chili. Boil in separate kettles 2 lbs. ground beef, 1 pint chili beans. When beans are well done drain and add them to the meat. Add boiling water enough to make three quarts. Add three garlic, cloves cut fine and chili powder. Salt to suit taste. Set on back of stove and simmer one hour, but do not boil.

MRS. S. C. MILES.

Chili. 2 lbs. chili beans, 2 cans tomatoes, 3 lbs. round steak, 2 lbs. salt bacon, 4 good sized onions, 1 can chili powder. Boil beans until tender, fry bacon crisp, grind meat and boil tender. Grind onions and put all together. Add tomatoes and chili powder and cook until onions are tender.

MRS. STEPHEN BRYAN OLSEN.

Corn Chowder. 2 oz. salt pork, 4 potatoes, 2 small onions, can corn, 1 quart milk, salt and pepper to taste. Pare and dice potatoes and onions, cut pork in dice, put in a stew pan and fry until brown and crisp. Add potatoes and onions and 1 pint boiling water. Boil until done and then add hot milk and can corn and let come to a boil.

Chili Con Carne. Take 2 or 3 lbs. red chili beans and boil in soda water ½ hour, drain and add fresh water, 2 tablespoons chili powder, 1 teaspoon salt, 1 onion cut fine, 4 cloves, garlic cut fine, 3 slices breakfast bacon cut in cubes in the fresh water with the beans; next add 2 lbs. hamburger steak broken into small pieces. Let boil about 5 hours or until done. Add water as it boils down.

MRS. STANLEY A. BALLINGER.

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Fish, Meats and Sauces

White Sauce. Place in a saucepan 1 teaspoon butter, 2 teaspoons flour. Cook without browning until well blended. Add ¾ cup cold sweet milk and cook thoroughly. Keep free from lumps. Pour out in a dish to cool.

MRS. F. L. BUCKIO.

Mustard. One-third cup vinegar, one-third cup water, 3 heaping teaspoons mustard, 3 heaping teaspoons flour, 3 teaspoons sugar, ½ teaspoon salt, 1 egg, pinch of tumeric. Make in galvanized pan, boil vinegar and water, mix dry ingredients, add water to make paste and boil a few minutes.

MRS. LILLY FRANDSEN.

Cheese Souffle. Make a thick white sauce of 2 tablespoons each of butter and flour and ½ cup milk, salt and pepper. Add 1 cup good cream cheese grated. Draw to back of stove and beat until smooth, add beaten yolks of three eggs, cook a minute longer and set aside to cool. Twenty minutes before serving add whites of eggs beaten to a stiff froth, pour into a baking dish, bake 20 minutes and serve promptly.

MRS. SULLIVAN.

Recipe For Corning Beef. 7 gallons water, 7 pounds salt, 1 ounce saltpeter, 1 tablespoon ground pepper, 100 pounds beef. Pack meat in tight barrel, then make brine as follows: Heat water boiling, put in salt and saltpeter, skim and add pepper. pour over your meat boiling hot and cover slowly. Your meat will be good at any time. Try it. If necessary make new brine in spring.

MRS. MARGARET HORSLEY.

Beef Loaf. 3½ lbs. beef chopped fine, six crackers rolled fine, 3 eggs well beaten, ½ tablespoon salt, 1 teaspoon pepper, ½ cup cream, mix well. Put in buttered pan and bake two hours. Put pieces of cracker soaked in milk and bit of butter on top of loaf when ready to put in oven.

MRS. JOSEPH BARBOGLIO, Helper.

Cheese Balls. 1½ level teacups chopped cheese, 1 lb. flour, pepper to taste, whites of 3 eggs, ¼ teaspoon salt, cracker pulverized. Mix the first three ingredients and salt, beat eggs stiff and add. Shape into small balls, roll in the cracker dust and fry in deep fat.

MRS. C. R. JONES, Helper.

Veal Souffle. To 1 pint of cooked and chopped veal add 1 pint of cream thickened with 2 tablespoons flour. Just before putting into oven add 4 eggs, beaten separately and season with salt and pepper to taste. Bake in shallow pan. To serve, cut in squares, garnish with parsley and serve hot with mushroom sauce.

ANNA FROST OTTE, Logan.

Veal Croquettes. Mix 3 cups ground veal, 1 cup bread crumbs, a little minced onion, salt and pepper to taste. Make a sauce as follows: Blend 3 tablespoons butter, 2 tablespoons flour, add 1 pint hot milk, and cook until quite thick, stirring constantly. Add to the meat mixture, mix thoroughly, let cool and mold. Roll in bread crumbs and dip in beaten egg. Roll in crumbs again and set away to dry. Fry in deep fat.

MRS. BENTON RANDOLPH.

Chili Sauce (from canned tomatoes.) 1 quart can tomatoes, 1 onion finely chopped, ¼ cup vinegar, 1 teaspoon sugar, ½ teaspoon salt, ½ teaspoon pepper, teaspoon mixed spices, cloves, cinnamon, allspice, nutmeg. Cook onion in water until nearly done, drain and mix ingredients. Cook all together slowly for about half an hour.

MRS. CLOWARD.

Tomato Cream Sauce. ½ can tomatoes, sprig of thyme, 1 stalk celery, 1 slice onions, small piece bay leaf, 1 cup white sauce, ½ teaspoon salt, few grains red pepper, ¼ teaspoon soda. Cook tomatoes, celery, onion and seasoning together 20 minutes. Put through sieve. Add soda then white sauce. Whipped cream may be added just before serving. If served on fish leave cream out.

ANNA JONES.

Egg Croquettes. 8 eggs, 2 cups thick white sauce, salt, pepper, celery salt, ½ teaspoon mustard. Cook eggs until hard by pouring boiling water on them and keeping the water just below the boiling point for about twenty minutes. Cool eggs and remove shells and chop eggs fine. Add the white sauce and seasonings. Place mixture on a platter to cool and then make them into small egg shaped croquettes. Dip in beaten eggs, fine bread crumbs, and again in egg. Fry them in deep fat and drain on brown paper.

MRS. CLOWARD.

Baked Eggs. Put into a flat buttered baking dish 2 cups of mashed potatoes. Shape into little "nests" large enough to hold an egg. Break egg into each nest, dot with bits of butter. Sprinkle with salt and pepper. Bake in hot oven till eggs are set. Serve with ham or bacon.

NETTIE MATHENA.

Liver and Cream of Wheat. The day before serving this prepare the Cream of Wheat. Make a thin mush and add when cooked two eggs well beaten, a few drops of lemon juice, sugar and salt to taste. Pour in a shallow pan to the depth of about one inch. Set aside to become firm. When ready to use cut in any desired shape, roll in egg and then cracker crumbs and fry in butter. At the same time fry the liver cut in desired size pieces and when done lay on the fried mush. Put on platter, serve hot for luncheon or breakfast. Garnish with lemon and parsley.

MRS. FRANK LEONE.

Codfish Different. Soak a slab of codfish for twenty-four hours, changing the water a number of times. When ready to use, drain and cover with boiling water. Allow to stand ten minutes, then remove skin and bones. Cut in suitable pieces. Make a thin batter of 1 egg, 1 tablespoon flour, salt, lemon juice and grated peel and milk. Immerse the fish in the batter and fry gold brown. Serve with slices of lemon.

MRS. FRANK GROSSO.

Tomato Loaf. 1½ pounds of hamburger steak; season with salt and pepper and a little minced onion; beat an egg and add to meat. Next add a cup of tomatoes without juice. Mix all together with enough cracker crumbs to form a loaf. Put in baking pan. Dot with butter or pieces of salt pork. Pour over all one cup hot water and bake 30 minutes.

MRS. GEORGE MORGAN.

French Stew. 6 mutton chops, 6 medium sized potatoes, 2 small onions, salt and pepper to taste. Put chops in a saucepan with bacon grease and fry brown. Quarter the potatoes, slice the onions and add the meat. Season, add a little water. Cover and simmer for two hours.

ANNIE GAILLARD.

Salmon Loaf. 1 can salmon, 1 cup cracker or fine bread crumbs, 1 egg well beaten, 1 tablespoon lemon juice (or vinegar), ½ teaspoon salt, enough milk to hold together. Add 1¼ cups milk and a little salt. Cook until thick. Season with sprig of parsley.

MRS. WALTER CHRISTENSEN.

Mutton Haricot. Cup 2 pounds of bread of mutton in pieces. Roll in flour and brown in drippings. Transfer to a stewpan. Add 2 sliced onions, cover with boiling water and simmer until tender. Add 1 pint of parboiled potatoes diced and 1 pint of shelled peas. Season and simmer until vegetables are done.

MRS. FRANK AVERILL.

Excellent Beef or Chicken Rarebit. Put 3 tablespoons of drippings in stewpan to get hot. Have meat prepared and cut in desired number of pieces. Slice one onion in hot drippings. Salt, pepper and roll each piece of meat in flour and brown with the onion. Turn constantly. When brown on both sides add hot water to almost cover. Cook slowly for three hours. There should be enough gravy to add dumplings if desired.

MRS. W. J. ELWOOD.

Welsh Rarebit. 1 quart milk, 2 tablespoons flour, piece of butter size of half an egg, 2 eggs, 1 large cup grated cheese, salt and paprika to taste. Put milk on to heat; add flour mixed smooth with a little milk and the eggs slightly beaten. Next add butter and grated cheese. Dry grated cheese is best.

MRS. ROBERT M'KUNE.

Oyster Dressing. Three cups bread crumbs, ½ cup butter, salt, pepper, 1 onion chopped fine, 1 pint oysters. Mix fine for turkey or chicken.

MRS. JOHN CAUSER.

Stuffed Leg of Lamb. Remove the bone from a leg of lamb and fill the cavity with the following dressing: 2 cups bread crumbs, ½ cup melted butter, salt, sage and onion to taste. Combine these ingredients, adding a very little water. When the leg is filled, tie in shape. Place in hot oven and sear on all sides. Salt and pepper the meat and baste every ten minutes until done. Serve with brown gravy made with the drippings in the roasting pan.

MRS. JOHN G. GUBLER.

Creamed Chicken a la Francaise. Remove skin and bones from left over chicken. Chop fine and fry slightly in butter. Place about 2 tablespoons of flour in a pan and mix gradually with a cup of milk. Allow to come to a boil. Add the hashed chicken and two egg yolks well beaten. Mix well. Beat thoroughly three whites of eggs, to which add a pinch of salt and a dash of nutmeg. Mix lightly with the rest and pour in a buttered baking dish. Sprinkle with bread crumbs. Put in slow oven, in a pan of water, for about 30 minutes. A fine luncheon dish.

MRS. AMBROSINE MONNET.

Beef Loaf. Two pounds of beef, little suet, small onion, sage, salt, pepper, 1 egg, dried slice of bread or two or three crackers. Cut meat in strips and onion in pieces, and sprinkle liberally with salt, pepper and sage. Grind meat, suet and onion together, mix in egg and rolled bread or crackers; make into a loaf and roast in oven same as beef roast; rare or well done as preferred.

MRS. C. H. STEVENSON.

Codfish Balls. One pound codfish, one egg, mashed potatoes. If codfish is very dry soak over night, boil until tender. Pick out bones and mash with an equal amount of potatoes. Then mix egg thoroughly, and make into cakes. Fry in deep fat like doughnuts. Many like them with prepared mustard. They make a nice breakfast dish served with coffee rolls. (See rolls.)

MRS. C. H. STEVENSON.

Chicken, Quail or Squab en Casserole. Wipe the bird and cut in pieces for serving; cut a one-inch cube of salt pork in small pieces and fry out; add a tablespoon of butter. When hot add the meat and brown slightly. Remove from frying pan, sprinkle with salt and pepper and place in casserole. Dot over top with butter. Add one cup of boiling water, put on cover and bake until tender; then add one cup cream, 2 cups mushrooms, cut in pieces, and ½ cup peas. Again cover and cook fifteen minutes. Thicken sauce with a tablespoon of flour diluted in water.

PAULA G. WALTERS.

Baked Ham. Cover a ham with cold water, heat to boiling point and boil 4 or 5 hours until tender. Remove from fire and allow ham to cool in the water in which it was boiled. Take from water and remove outside skin. Sprinkle with brown sugar, black pepper and cayenne and bake 50 minutes in a hot oven or until nicely browned. May be served warm or cold.

MRS. R. M. MAGRAW, Hiawatha.

Scalloped Salmon. One pound can of salmon, ½ cup fine dry bread crumbs, 1 tablespoon butter, 1 heaping tablespoon flour, 1 pint rich milk, salt and pepper. Melt butter in a saucepan and add flour and stir until melted and mixed but not browned. Slowly add the milk. Let thicken until like cream. Season to taste. Remove salmon from can, remove skin and bones, and separate flakes with a fork. Butter a baking dish, add a layer of crumbs, one of salmon and cover with the dressing. Cover with crumbs and bits of butter and place in the oven about 20 minutes, to heat through and brown on top.

MRS. GEORGE MORGAN.

Salmon Loaf. 1 can salmon large size, 1 cup soft bread crumbs, 1½ teaspoons chopped parsley, ½ teaspoon salt, pepper, 2 eggs, 1 tablespoon lemon juice, ¼ to ½ cup milk. Shred the salmon with a silver fork and remove all skin and bones. Mix with the crumbs, parsley, lemon juice and seasoning. Beat the eggs slightly and add to mixture. Next add milk enough to make a soft mass. Put this in a buttered baking dish. Place dish on a rack in hot water and bake 30 minutes. When firm turn out on a platter and garnish with parsley and slices of lemon, and serve with any desired fish sauce. Peas in white sauce make a good addition to this dish.

MRS. JESSE N. ELLERTSON.

Salmon Souffle. Separate 1 can of salmon into flakes, season with salt, paprika and lemon juice. Cook ½ cup of soft stale bread crumbs in ½ cup milk 1 minute and add to salmon; then add the yolks of 3 eggs beaten until thick. Lastly fold in well beaten whites. Turn into a buttered baking dish and bake until firm.

MRS. MARY BEAN.

Cheese Loaf. 1 pound cheese, 1 cup olives if desired, ½ cup shelled walnuts, ½ cup cream. Work cheese and cream into a soft pulp. Add nuts and stoned olives. Press into mould and place on ice one hour before serving.

MRS. J. F. MacKNIGHT.

Veal Loaf. 3 lbs. veal chopped fine, ½ cup butter, 3 eggs, 3 tablespoons cream or milk. Mix eggs and cream with the veal; 4 crackers rolled fine, 1 teaspoon pepper, 1 large teaspoon salt, 1 large teaspoon sage. Mix together and form into loaf. Bake 2½ hours, basting frequently.

MRS. H. S. ROBINETT.

Braised Mutton. Use meat that is too tough to fry or roast; wash, wipe and place in hot kettle with about two tablespoons of drippings or other fat. Turn constantly until the meat is a golden brown; season with salt, pepper and minced onion; add enough boiling water to almost cover and cook slowly until the meat is tender. Thicken the gravy with flour or if preferred add macaroni so that it will be cooked in time to serve with the mutton.

MRS. JOHN G. GUBLER.

Jellied Chicken. Boil two chickens until very tender with one onion and two carrots. Let the soup boil down to about 1½ quarts. Strain, add white pepper, salt and butter to taste and one full box of Knox's gelatine. Pick meat from bones and place small pieces of the carrots in gem tins. Pour hot soup over meat and cool. This will serve about thirty-six people.

MRS. FITZGERALD.

Pork Tenderloin With Sweet Potatoes. Wipe tenderloin. Put in a dripping pan and brown quickly in a hot oven; sprinkle with salt, pepper and powdered sage; bake 45 minutes, basting often; pare the sweet potatoes and parboil 10 minutes; drain and put in the pan with the meat; cook until tender. Baste with meat; parboil potatoes as soon as meat is put on, as it takes 40 minutes or longer to cook them.

MRS. R. J. STAYNER.

Pot Roast of Veal. Take a good piece of veal cut in small pieces about the size of an egg. Roll in flour and brown well in butter with a small chopped onion. Add banquet of herbs to suit taste, seasoning, and about a cup of water. Keep moist with broth or water during the cooking. Cook about two hours. Thicken the gravy and add about a cup of mushrooms, when ready to serve.

MRS. AMBROSINE MONNET.

Minced Liver. Simmer the liver in water for 25 minutes; drain and chop fine; add 2 onions chopped and pepper and salt; put in sauce pan, cover with cold water and cook 20 minutes; then add enough bread crumbs to make a thick gravy. Make a border of mashed potatoes around a platter and pour minced liver in center.

MRS. ARTHUR REDD.

Meat Loaf. Round steak 50c, lean pork 20c, 1 to 2 cups bread crumbs, 1 or 2 eggs, 1 cup milk, salt, 1 tablespoon sugar. Grind meat, add milk, egg, seasoning and bread crumbs. Bake in loaf 45 to 60 minutes, basting often. Serve with tomato sauce. This loaf may be served cold or warm.

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VEGETABLES

Rice Croquettes. 1 cup boiled rice, 2 tablespoons sugar, a little nutmeg or lemon peel, 1 egg beaten, 1 teaspoon butter. Mix well; rice should be warmed; flour the hands when mixture is shaped into croquettes. Egg and crumb. Fry in deep fat to a delicate brown; drain on brown paper; serve with syrup or pudding sauce for dessert, or as sweet entrement at lunch.

MRS. GEORGE NIXON.

Carrots a la Sauce. Cut the carrots in shoe string pieces and fry until brown in butter. Make a white sauce with a tablespoon of butter and one of flour, and a cup of milk. Cook until thick. Season. When ready to serve arrange the carrots on a platter and cover with the sauce. Sprinkle a little cinnamon over the top.

MRS. MARIE REVOIR.

Corn Timbals. One can corn ground through meat grinder, 1 cup rich milk, 2 eggs, salt and pepper to taste, 1 teaspoon sugar. Bake in pan of water until firm, same as a custard.

MRS. A. HEPPLER.
MRS. MARTHA CRAGUN, Clear Creek.

Corn Fritters. 1 can corn, 3 large tablespoons flour, 3 tablespoons milk, salt and pepper to taste, 1 teaspoon sugar, 3 eggs. Separate the eggs, mix all ingredients well, adding the well beaten eggs last. Fry in hot lard.

MRS. F. M. SANFORD.

Green Peppers Stuffed. Stuffed peppers may be served as a vegetable or as an entree. Use peppers of uniform size, cut a piece off the stem end, or cut them in two lengthwise and remove the seeds and partitions. Put them in boiling water with a pinch of salt, for five minutes to parboil. Fill each one with a stuffing made of equal parts of softened bread crumbs and minced meat (cold leftovers) well seasoned with salt, butter and a few drops of onion juice. Place them in a baking dish with water, or better, stock half an inch deep, and bake in a moderate oven for half an hour. Remove carefully to another dish.

MABEL PEACOCK.
MRS. L. M. RASMUSSEN.

Fillet of Irish or Sweet Potato. Take even sized potatoes. Wash and wipe thoroughly. Cut lengthwise through the center. Scoop out part of the inside sufficiently large to hold the filling. Dust this cavity with salt and pepper, and add a small piece of butter. Fill cavity with 2 tablespoons of sweet corn. Season and add a little butter. On this place a tablespoon of white sauce and sprinkle over with bread crumbs. Bake 30 minutes or until the potatoes can be easily pierced with a fork.

MRS. F. L. BUCKIO.

Spaghetti With Tomatoes. Wash spaghetti and put in a stew pan. Cover with cold water and cook until tender. Remove from fire and drain. Fry in butter some good fresh hamburger, stirring with a fork so as to cook it thoroughly. When cooked add the cooked spaghetti and can of tomatoes. Cook together until well blended. Salt and pepper to taste and add a dash of cayenne.

MRS. BLANCH JOHNSTUN.

Rice With Mushrooms. Fry a good sized piece of butter in a stew pan with a little piece of onion and two or three slices of salt bacon, chopped fine. When the onion is browned add 1 cup of washed rice. Mix well and add a cup of water or broth. Cook slowly and stir often. Add more water as required until rice is done. When almost ready to serve toss up the contents of a can of mushrooms in browned butter and add to the rice. Cook awhile longer and serve hot.

MRS. EMMA BERNARDI.

Stuffed Cabbage. 1 solid head cabbage, 1 pound sausage, 1 cup bread crumbs, ¼ cup milk, 1 egg, pinch of mace. Cut top from cabbage and stuff, tie in cloth and steam two hours. Serve with tomato sauce.

MRS. FAUSETT.

Potatoes Au Gratin. Butter a baking dish. Have ready the desired number of potatoes sliced thin, some grated cheese, and chopped celery. Arrange in the dish a layer of the potatoes, then one of cheese, and a sprinkling of celery and salt and pepper. Repeat until all ingredients are used. Top with grated cheese and bits of butter. Bake covered without stirring in a slow oven about an hour and a half. Uncover and let brown. Serve in the dish in which they are cooked.

MRS. AMBROSINE MONNET.

Baked Beans. Two cups navy beans washed thoroughly; put in kettle with 1 quart cold water and pinch of soda. Let boil slowly for one-half hour; pour off water; put beans in baking pan; add 1 teaspoon each of mustard and chili powders, 1 tablespoon molasses, 1 pint canned tomatoes and salt to taste. Mix well and place several slices nice pork on top. Hot water enough to cover well and bake about two hours in hot oven.

MRS. L. RASMUSSEN.

Spaghetti With Meat Gravy. Sear 2 pounds of good meat in a tablespoon of butter and 2 or 3 slices of salt bacon chopped fine; salt and pepper the meat and put in oven. Baste occasionally with water; cook about 1 hour; when nearly done add tomatoes or mushrooms. Thicken the gravy slightly and pour over the cooked spaghetti. Cook the spaghetti in plenty of boiling salted water. Drain and pour cold water over them to harden. Drain well, toss up in the meat gravy and serve hot.

MRS. FRANK GROSSO.

Corn Oysters. 1 can corn, 1 level tablespoon flour, 1 egg yolk, ½ teaspoon salt, pinch of pepper, beaten white of 1 egg. Add to the corn the flour, beaten yolk, and salt and pepper. Just before cooking add the white of egg well beaten. Drop by spoonfuls into hot fat and fry until brown. This mixture may also be used to fill peppers.

MRS. WILLIAM EMIGHOLZ.

Stuffed Green Peppers. 1 cup dry bread crumbs, one-third teaspoon salt, ¼ teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon chopped parsley, 2 tablespoons melted butter. Hominy, rice or other cooked cereal may take place of bread crumbs. Clean the peppers carefully. Put in boiling salted water for five minutes. Drain. Fill with dressing and bake thirty minutes.

MRS. FRANK AVERILL.

Creamed Onions. Cook 3 medium onions well done, slice fine. When done, drain, add cup of milk, teaspoon butter, season to taste and thicken enough to make them creamy.

MRS. MYRTLE CRAGUN, Clear Creek.

Spanish Rice. 1 cup washed rice, 2 cups strained tomatoes, 3 cups water, 2 medium onions cut fine, 2 medium pimentoes cut fine, or green peppers, 2 teaspoons salt, 2 tablespoons butter. Bring to boiling. Bake in covered dish one hour.

ANNA FROST OTTE, Logan.

Cheese Omelette. Beat 6 eggs until very light, add ½ cup milk, salt and pepper to taste and put in pan in which a small piece of butter has been heated. Let cook until it begins to set, then sprinkle with finely shaved or grated cheese and cook until it becomes firm but not hard. Serve at once on a hot platter.

MRS. STANLEY A. BALLINGER.

Baked Macaroni. Use 1 package macaroni and boil in salt water until tender; drain; add 1 cup milk, ½ pound cheese cut in thin slices and ½ can tomatoes. Put in a baking dish; sprinkle with pepper; put a few small pieces of butter on top. Bake until tomatoes and cheese are mixed thoroughly with the macaroni.

MRS. STANLEY A. BALLINGER.

Stuffed Onions. 4 large flat onions, 1 cup chopped cooked ham or meat, yolk of 1 egg, 2 tablespoons cream, ½ cup milk, butter, seasoning and buttered crumbs. Boil onions until tender but not broken; drain and when cold remove the centers; chop these centers and add to ham; season to taste; moisten with cream and beaten yolk and fill cavities with the mixtures. Place a piece of butter on the top of each and set in a deep dish. Pour milk around them. Cook twenty minutes, covered. Uncover, sprinkle with the buttered crumbs and return to oven to brown. Onions prepared in this way may be served as an entree or as a meat substitute for luncheon.

PAULA G. WALTERS.

Spaghetti and Cheese. Put contents of one small package of spaghetti into boiling salted water; cook until tender; drain; fry together a good sized piece of butter and one medium sized onion. When onion is browned, add two-thirds of a can of tomatoes; cook a few minutes longer; turn mixture over and stir. Have ready about 1½ cups grated Swiss cheese or any other good cheese; sprinkle over spaghetti and serve hot.

MRS. LUCY MILANO.

Beets With Sour Sauce. To 2 tablespoons butter add 2 teaspoons flour; blend and add ½ cup beet water; to this add ¼ cup vinegar, 1 teaspoon salt, 1 teaspoon sugar, ¼ cup cream whipped, few grains pepper. Add the cream and vinegar slowly so as not to curdle the mixture. When beets are well cooked peel and cut in cubes and add to sauce. ANNIE JONES.

Sweet Potato Croquettes. To 2 cups hot boiled riced sweet potatoes add 3 tablespoons butter, ½ teaspoon salt, few grains pepper and 1 beaten egg; shape in croquettes; roll in bread crumbs, then in egg diluted with a little milk and in the crumbs again. Fry in deep fat and drain. Have the fat hot enough to brown a cube of bread while you count to forty slowly.

MRS. ZINA B. GOOLD.

Parsnips. Cleanse the parsnips thoroughly and cut in two lengthwise; cut large ones in quarters; drop into a kettle of boiling salted water; cook until soft, then drain. Cut in convenient pieces and remove hard center; put them in a frying pan with melted lard or butter and fry to a golden brown; season. Carrots are good prepared in this same way.

MRS. JOHN G. GUBLER.
MRS. S. W. GOLDING.

Baked Beans. Put 1 quart of beans in cold water and cover well; let boil until tender; place in crock or deep pan with squares of bacon and a little onion. Alternate the layers until all the beans are used. Pour over them 1 tablespoon molasses; juice of 1 can tomatoes. Bake covered for two hours.

MRS. F. W. ROBINSON.

Spinach With Eggs. Wash the spinach thoroughly and cook with a very little water in an open kettle. (Cooking the spinach in a covered kettle destroys the color.) When it is done, drain and chop fine. Make a white sauce by blending 1 tablespoon butter with 1½ tablespoons flour in a saucepan. When well mixed add 1 cup cream or rich milk and salt and pepper to taste. Let mixture cook until rather thick. Beat well 4 or 5 eggs and add 3 tablespoons milk to each egg. Season and cook in hot butter or fat. Arrange the spinach in the middle of a platter, cover with the white sauce and arrange sections of the egg omelette around the edge. Excellent.

MRS. J. C. BERGLUND.

Glazed Sweet Potatoes. Wash, pare or scrape 6 medium sized potatoes and cook for ten minutes in boiling salted water. Drain and put into a buttered baking dish. Make a syrup by boiling ½ cup sugar, one-third cup water, 1 tablespoon butter for three minutes. Brush the potatoes with this mixture and bake for fifteen minutes, basting at the end of seven minutes with remainder of syrup.

MRS. SULLIVAN.

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PICKLES AND RELISHES

One Gallon Pickled Onions. Small silver skinned onions. Remove skins. Put into a brine strong enough to bear up an egg and let stand twenty-four hours. Drain and place in glass jar first a layer of onions, then a sprinkling of horseradish, cinnamon bark, cloves and cayenne pepper; repeat until the jar is full. To one gal. pickles use ½ teaspoon cloves, 4 teaspoons cinnamon bark. Boil 1 quart brown sugar in 1 gal. vinegar and pour this over pickles until jar overflows. Seal airtight.

MRS. ELLA BRYNER, Helper.

English Relish. 6 full grown cucumbers, 6 large onions, chopped; cover with 1 cup salt; put in bag and let drain 24 hours in cool place; turn in mixing bowl and add 1 cup sugar, 1 teaspoon each of white pepper and salt; moisten with vinegar; put in sealed jars.

MRS. L. R. FULLMER.

Haden Salad. 1 gal. chopped cabbage, 1 gal. chopped ripe tomatoes, 1 quart chopped onions, ½ pint red peppers, chopped and seeds removed; 13 small green peppers, chopped. Mix all together, except tomatoes and salt and let stand a few hours or all night; drain and add the following: 2 tablespoons cinnamon, 2 tablespoons celery seed, 1 tablespoon tumeric, 2 lbs. sugar, 1 gal. vinegar. Cook ½ hour. Cook tomatoes at same time but separate, then mix. Cook ½ hour longer and seal in glass jars. Nine quarts.

MRS. J. C. MUELLER.

Chow Chow. 400 small cucumbers, 1 peck small onions, 2 heads cauliflower. Mix all together, let stand over night in salt water; wash well; place in large granite pan; add 2 gal. vinegar, 3 red peppers, 4 cups sugar, 3 teaspoons mustard seed, 2 teaspoons celery seed, 2 tablespoons each of whole cloves, allspice, ½ lb. mustard mixed with vinegar, 2 teaspoons tumeric. Mix together and let simmer ½ hour. When nearly done stir in 4 tablespoons flour mixed with water to form paste. When done seal in jars.

MRS. M'DONALD.

Chow Chow. 6 quarts cucumbers, 4 quarts onions, 1 large cauliflower, 3 tablespoons mustard seeds, 2 tablespoons celery seed, 1½ tablespoons allspice (whole), 2 tablespoons white peppers (whole), 1 tablespoon cloves; tie in cloth and let stand over night in vinegar. 1½ cups Coleman's mustard, 1 cup flour, 1 cup sugar, 1 tablespoon tumeric. Put sugar, mustard, flour and tumeric together and mix well, with enough vinegar to make a cream. Take 1½ gals. vinegar, put on fire, let come to boil, add mixture and cook well. Put pickles in a pan and pour mixture over, then boil. Put cucumbers and onions in brine 24 hours, cauliflower in brine 12 hours.

MRS. M. E. BROOKS.

Mustard Pickles. 1 quart small cucumbers, 1 quart large cucumbers, 1 quart small onions, 1 large cauliflower cut into pieces, 4 green peppers cut fine. Pour over these 4 quarts water and 1 pint salt; let stand 24 hours. Drain, then place vegetables in hot water to scald. Mix 1 cup flour, 6 tablespoons mustard, 1 tablespoon tumeric powder, cold vinegar enough to make a smooth paste; then add 1 cup light brown sugar, ½ cup white sugar and enough vinegar to make 2 quarts in all. Boil until it thickens, stirring constantly. Add vegetables and cook until well heated through. Makes five quarts.

MABEL PEACOCK.
MRS. GEORGE ROBB.
MRS. LA VERNE LLOYD.

Green Tomato Pickles. 1 peck green tomatoes, salt, ½ dozen good sized onions coarsely sliced, 6 red peppers chopped, 1 cup sugar, 1 tablespoon each of allspice, cinnamon and mustard, 1 teaspoon cloves, 3 pints cider vinegar. Slice tomatoes, sprinkling thoroughly with salt not too heavily; let stand over night, then drain. Place tomatoes and onions in alternate layers in a kettle, add other ingredients, cook until tender.

MRS. C. H. STEVENSON.

Mustard Pickles. 4 quarts cucumbers, 2 quarts onions; salt and let stand 24 hours; drain thoroughly; add 1 quart vinegar, 1 pint water, 2 cups sugar, 1 teaspoon pepper, 1 teaspoon tumeric, 3 tablespoons flour. Cook about half an hour and seal while hot.

MRS. L. RASMUSSEN.
MRS. LILLY LANGFORD.

Tomato Catsup. To one peck ripe tomatoes add two-thirds cup salt, 1 tablespoon black pepper, 2 tablespoons cloves, 2 tablespoons allspice, 1 large sweet red pepper, 4 large onions chopped fine, 1 teacup brown sugar, 1 quart vinegar. Pour boiling water on tomatoes to remove skins, cut into pieces, add above ingredients, boil 2 hours, add a handful of peach leaves, mash through a colander and boil again. Bottle while hot and seal.

MRS. CARRIE E. BEAN.

Chili Sauce. 50 ripe tomatoes, 8 onions, 6 red peppers, 6 green peppers, 2 tablespoons sugar, 5 tablespoons salt, 2 tablespoons celery seed or 1 bunch of celery, 7 cups vinegar, spices to taste. Boil 4 hours and bottle.

MARY BEAN.

Piccalilli. 1 peck green tomatoes sliced, ½ peck onions sliced, 1 cauliflower, 1 peck small cucumbers. Let stand in salt and water 24 hours. Put in kettle with handful grated horseradish, 1 ounce tumeric, 1 ounce whole cloves, ¼ pound whole pepper, 1 ounce cassia buds or cinnamon, 1 pound white mustard seed, 1 pound English mustard. Place in kettle in layers and cover with cold vinegar. Boil 15 minutes and stir constantly.

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Pickles. 1 gallon vinegar, one-third cup mustard, ½ cup salt, pinch of alum. Wash fresh cucumbers and put all together in a jar and let cure.

MRS. LILLY WOLFE.

Tomato Relish. 1 peck large ripe tomatoes, pared, chopped and drained; 9 large onions, 2 bunches celery, 3 red peppers, 2 oz. mustard seed, 2 lbs brown sugar, ½ cup salt, 2 quarts cider vinegar. Mix the chopped vegetables together; dissolve sugar in vinegar, pour over all and seal.

MRS. W. H. PACE.
MABEL STOWELL.

Tomato Sweet Pickles. 1 peck green tomatoes, 6 large onions, sliced; add 1 cup salt and let stand over night; drain; add 2 quarts water, 1 quart vinegar, boil 15 minutes. Drain again, throw away this vinegar; add to pickles 2 pounds sugar, 2 quarts vinegar, 2 tablespoons each of cloves, ginger, allspice and mustard, 2 teaspoons cinnamon, 1 tablespoon cayenne. Boil 15 minutes.

MRS. W. W. JOHNSON.

Uncooked Catsup. 1 peck ripe tomatoes, 2 cups chopped onion, 2 cups chopped celery, ½ cup white mustard seed, 2 cups granulated sugar, ½ cup salt, 2 teaspoons black pepper, 2 teaspoons cinnamon, 4 sweet peppers, 4 quarts vinegar. After tomatoes are chopped pour off all juice.

MRS. J. J. WEIGMANN.
MRS. W. E. ANDERSON.

Canned Corn Salad. 18 ears corn, 4 large onions, 2 green peppers, 1 large cabbage. Chop onions and cabbage fine and boil 15 minutes in 2 quarts of vinegar, not too strong. Add corn cut from cob. Mix together thoroughly 2 cups sugar, ¼ cup salt, 1 cup flour, 2 tablespoons curry powder; add 1 cup water and stir until smooth. Add to the hot corn and cabbage and boil ½ hour. Seal while hot. A good winter relish.

MRS. S. S. YOUNG.

Dill Pickles. To each gal. water add 1 cup salt, 1 cup vinegar, Wash medium sized cucumbers, place in barrel with dill stocks, keep well covered with this brine. Keep weight on cucumbers and skim every three mornings during warm weather.

MRS. S. C. MILES.

Spanish Pickle. 1 peck green tomatoes thinly sliced, 8 onions thinly sliced, 1 cup salt, ½ ounce cloves, ½ ounce pepper corns, ½ cup brown mustard seed, 1 pound brown sugar, 4 green peppers finely chopped. Sprinkle tomatoes with salt, let stand over night. Drain in the morning and put in kettle, adding remaining ingredients and using enough vinegar to cover all. Heat vinegar to boiling point and boil ½ hour and seal.

MRS. W. T. HUFFMAN.
MRS. WINNIFRED CALLAHAN.

Catsup. 1 peck ripe tomatoes, 4 large onions, 4 tablespoons mixed spices, put in bag, ½ teaspoon red pepper, ½ pint vinegar, 1½ cups brown sugar, 2 tablespoons salt, garlic. Boil down and strain and boil down and bottle.

LOUISE OCKEY.

Chili Sauce. 1 cup chopped celery, 3 tablespoons salt, 2 cups chopped onion, 3 pints vinegar, 12 large tomatoes, 3 cups sugar, 3 tablespoons cornstarch, ¼ teaspoon red pepper. Boil celery, salt, onion and vinegar for 30 minutes. Add sugar and tomatoes and boil. Make a paste of cornstarch and water and add to the mixture. Boil 5 minutes after cornstarch is added.

MRS. R. M. MAGRAW, Hiawatha.

Tomato Relish. 1 peck ripe tomatoes, chop and drain; 9 onions chopped, 2 bunches celery chopped, 3 red peppers, 2 pounds brown sugar, 2 oz. white mustard seed, ½ cup salt, 2 quarts cider vinegar. Mix all together and bottle.

MRS. OTTE, Logan.

Chili Sauce. ½ bushel tomatoes not too ripe, 1 peck onions chopped, 1 quart good cider vinegar, 1 tablespoon mustard, 2 tablespoons cinnamon, 1 tablespoon allspice, ½ tablespoon cloves, 6 red peppers, 2 cups sugar, ½ cup salt (small), 1 teaspoon nutmeg.

MRS. W. E. ANDERSON.
MRS. J. O. FAUSETT.

Mustard Pickles. 4 quarts small green cucumbers, 1 quart white onions. Cut cucumbers in slices and cover with 1 pint salt and 2 gallons water. Let stand 24 hours; drain. Mix six tablespoons mustard, 1 tablespoon tumeric, 1 cup flour, wet with vinegar to smooth paste. Add 1 cup sugar and 2 quarts vinegar. Heat and when boiling hot add pickles; boil 10 minutes; seal in jars.

MRS. J. F. SAUER.

Ripe Tomato Relish. 1 peck of ripe tomatoes, peeled, chopped and drained; 9 large onions, 2 bunches celery, 3 red peppers, 2 oz. mustard seed, 2 pounds brown sugar, ½ cup salt (small), 2 cups cider vinegar. Chop celery, onions and peppers, mix all together and put in jars.

MRS. THOMAS FOUTS.

Pickled Cherries. Cut half of stem from black cherries; fill bottle with the cherries; fill bottle with dilute vinegar; add ½ teaspoon salt; screw lid on tightly.

GOLDIE FAUX.

Black Catsup. 1 gallon tomatoes, 1 tablespoon pepper, 1 tablespoon salt, 1 tablespoon mustard, 1 teaspoon red pepper, 1 pint vinegar, 2 tablespoons cloves, 2 tablespoons allspice. Stew tomatoes well and put through colander; put in the ingredients and boil 20 minutes. Seal in bottles.

MRS. SUSIE ALLDREDGE.

Chopped Chow. Chop fine 4 quarts of cucumbers and 4 quarts green tomatoes, 12 large onions and 1 large cabbage. Soak in 1 cup salt water over night. Chop 6 bell peppers and 6 hot peppers; cover with vinegar and cook well. Then add 3 tablespoons of mustard and 1 heaping tablespoon curry powder and 1 of tumeric. Bowl of brown sugar and boil pickling spices in 1 quart vinegar. 1 tablespoon mustard seed.

MRS. JAMES S. MATHIS.

Olive Oil Pickles. Soak over night 100 medium sized cucumbers in 1½ cups salt, drain well; stir in 1 cup olive oil, 1 tablespoon celery seed, 2 tablespoons mustard seed, mix and put in jars. Fill up with cold vinegar and seal.

MRS. G. O. HORNER.

Catsup. 1 peck ripe tomatoes, 10 large onions, chopped, 2 tablespoons mustard, 1 cup vinegar, 2 cups sugar, 2 tablespoons salt, 1 tablespoon black pepper, 1 tablespoon red pepper.

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MRS. H. W. COOPER.
MRS. C. N. RUSSELL.

Cheese Relish. 1 cup grated cream cheese, ½ cup cream or rich milk, 1 level teaspoon dry mustard, 1 level teaspoon salt, 2 eggs well beaten together, ½ small can of pimentoes cut in pieces; butter the size of an egg. Put butter in double boiler and when melted add the milk, then the salt and mustard, well blended. When milk is warm, add cheese, stirring constantly until it melts. Now add the eggs and stir constantly until a thick custard. Take from fire and add pimentoes. Set away until cold and serve with crackers and hot coffee. Do not make into sandwiches, but serve from the bowl into bread and butter plates.

MRS. F. M. SANFORD.

Sandwich Filling. 1 tablespoon butter, 1 cup sugar, 2 eggs, 2 lemons, 1 grated rind. Cream butter and sugar, add egg beaten, then lemon juice. Cook in double boiler until thick. Spread on slices of bread and butter.

BELINDA LANGFORD.

Cabbage Salad. Chop desired amount of cabbage, salt well and let stand about an hour. In the meantime prepare dressing as follows: 1 cup cream, ½ cup vinegar, 1 tablespoon each of mustard, sugar and butter, melted. Let the cream come to a boil, add the butter and vinegar, slowly. Beat the eggs with the mustard and sugar. Add to cream and remove from fire. Drain the cabbage and pour the dressing over it hot. A garnish of hard boiled egg slices looks well with this salad.

MRS. ALBERT BRYNER.

Tomato Jelly Salad. 1 large tablespoon gelatine, ½ cup cold water, 3½ cups tomatoes, ½ onion, 1 stalk celery, 1 bay leaf, 2 cloves, few grains cayenne pepper, 2 tablespoons vinegar. Soften gelatine 5 minutes in cold water; cook together all the other ingredients, except vinegar, 10 minutes; add vinegar and softened gelatine and stir until dissolved; strain; pour in mold and set in a cool place to form. When set, cut in slices and place on lettuce leaf and put any firm salad dressing on top. This is delicious served with cold meats or ground chicken, etc.

MRS. GEORGE B. MOWRY.

Corn Salad. 12 ears corn cut from cob and cooked 20 minutes, 4 small heads cabbage chopped fine, 6 onions chopped, ½ pound mustard, 1 pint vinegar, 4 cups sugar, 1 tablespoon salt, 1 tablespoon tumeric, 1 tablespoon celery seed, 1 tablespoon black pepper. Pour over vegetables, cook 15 minutes and seal while hot. Make a paste of the seasonings by mixing well together with the sugar and then adding the vinegar.

MRS. A. J. FENTON.

Salad Dressing. Scant ½ cup sugar, ½ teaspoon salt, ½ teaspoon mustard, 1 tablespoon flour, 2 eggs, 2 tablespoons butter. Mix together sugar, flour, salt and mustard; add beaten eggs and melted butter; to this add ½ cup vinegar. Boil until thick in double boiler. When cold, thin with ½ pint of whipped cream.

MRS. R. W. CROCKETT.
MISS VERA JOHNSON.

Fruit Salad and Dressing. 3 bananas, 3 oranges, 3 apples, 1 small pineapple, nuts. Cut fruit in desired shapes and mix with dressing as follows: 1 cup boiling water, ½ cup sugar, 1 tablespoon flour, juice of one lemon. Blend sugar and flour, mix with the lemon juice and add to water. Boil until thick and let stand until cold. Garnish salad with whipped cream flavored with a little lemon juice.

MRS. ALBERT BRYNER.

Cabbage Slaw. 1 small cabbage chopped very fine, 2 tablespoons sugar. Sprinkle with salt and pepper and add ¼ cup good vinegar. A teaspoonful of celery seed improves this dish.

MRS. ROSY ANDERSON.

Cream Slaw. Shred a small head of cabbage and sprinkle lightly with salt. Let stand one hour. Drain. Whip 1 cup good cream until stiff. Flavor with vinegar and sugar to taste and pour over the cabbage. Serve immediately.

MRS. ARTHUR REDD.

Fruit Salad. Add 1 package of gelatine to 1 pint cold water. Let stand for ½ hour. Pour over 1 pint boiling water. When it begins to set, add 1 can pineapple, 6 oranges, 6 bananas cut in small pieces, and two-thirds cup grated cocoanut. Set on ice to harden. Stir occasionally until it begins to set.

MRS. ARTHUR REDD.

Vegetable Salad. 3 medium sized cucumbers peeled and sliced thin, 4 ripe tomatoes cut in small pieces, 1 medium sized onion. Add salt and pepper to suit taste. Toss up with any good salad dressing. Garnish with lettuce or onion rings.

MRS. FLORENCE JOHNSON.

Waldorf Salad. Dice apples and celery, add chopped nuts, mix with salad dressing. Serve on lettuce leaves.

MATTIE BRYNER.

Fruit Salad Dressing. Juice of 2 oranges and 2 lemons, ½ cup pineapple juice, 3 eggs, 1 cup sugar, butter size of walnut. Strain juices, add sugar and butter and cook in double boiler until sugar is dissolved. Add eggs slightly beaten. Let come to a boil. Remove from fire.

MRS. GOETZMANN.

Cabbage and Salmon Salad. 1 quart finely sliced cabbage, salted; 1 can salmon. Dressing—1 tablespoon mustard, 1 tablespoon sugar, 1 tablespoon flour. Mix dry ingredients, add 1 egg and beat until smooth. Pour into ½ cup hot vinegar and cook in double boiler. When cold mix with the sliced cabbage and add the salmon shredded.

MRS. ALMA BALLINGER.

Beet and Lettuce Salad. Cut beets in cubes arranged on bed of lettuce; arrange slices of hard boiled eggs on top. Serve with French or Mayonnaise dressing.

MRS. A. W. M'KINNON.

Apple Cup Salad. Take bright red apples and scoop out the pulp. Fill cups with chopped celery and nuts. Serve on lettuce with Mayonnaise dressing. Makes a pretty and dainty salad.

MRS. A. W. M'KINNON.

Cooked Dressing. Five yolks beaten slightly, 5 teaspoons sugar, 1 teaspoon salt, scant teaspoon mustard, ¾ cup vinegar. Cook in double boiler until thick. When cooked add scant ½ cup butter; thin with cream. For potato salad use sour cream instead of sweet cream.

MRS. G. O. HORNER.

Egg Salad. Carefully remove shells from the desired number of eggs—hard boiled. Cut in two and take out yolks. Rub yolks to a paste with an equal amount of good sardines from which the skin and bones have been removed. Season with salt, pepper and lemon and put mixture into the whites. These eggs may be served as a salad on lettuce leaves or as a picnic relish.

MRS. VIDA BRYNER.

Salmon Salad. 1 can salmon, 6 boiled potatoes, 2 dill pickles, a few nice olives chopped from pits, a small quantity of celery, 1 onion if desired, 6 hard boiled eggs. Season to taste. Cut ingredients into desired shapes and combine with any good salad dressing. The yolks of the eggs may be grated and used to garnish the salad.

MRS. C. N. RUSSELL.

Salad Dressing. 1 teaspoon mustard, 2 tablespoons sugar, 1 teaspoon salt, 2 eggs, 5 tablespoons vinegar. Cook until thick like custard. When cold add whipped cream.

MRS. WINNIFRED CALLAHAN.
MRS. J. H. REDD.

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Salad Dressing. 3 tablespoons mustard, 1 egg, 1 teaspoon vinegar, 1 tablespoon best olive oil. Add the egg and beat until smooth. Add vinegar a little at a time. Set on stove and cook 3 or 4 minutes, stirring all the time. When cool add 1 tablespoon of the best olive oil, taking care to get it all thoroughly worked together and free from lumps.

MRS. J. J. WEIGMANN.

Fruit Salad Dressing. 1 pint water, butter size of walnut, 1 cup sugar, 2 tablespoons cornstarch. Mix sugar and cornstarch with a little cold water, add boiling water and butter. Bring to a good boil. When cool add juice of 1 lemon. Add cup whipped cream when ready to serve.

MRS. "LOL" WHITMORE.
MRS. A. W. M'KINNON.

Boiled Salad Dressing. 1 teaspoon salt, 1 dessert spoon mustard, 1½ tablespoons sugar, 2 grains cayenne pepper (pinch), ½ tablespoon flour, 2 eggs, ¾ cup milk, ¾ cup vinegar, 1½ teaspoons butter. Mix dry ingredients; beat eggs slightly; add butter, milk and vinegar very slowly. Cook in double boiler until thick. Whipped cream may be added when served. Starch may be used instead of flour.

MRS. T. R. M'MILLAN.

Fruit Salad. 1 can pineapple, 1 cup sugar, ½ lemon, 6 oranges, 6 bananas, 1 egg. Put pineapple juice, sugar, lemon and egg in boiler. Bring to a boil, thicken with cornstarch and flavor. Slice very thin the oranges, bananas and pineapple. Mix with cold dressing just before serving.

MRS. CARRIE E. BEAN.

Cheese Salad. ½ pound cheese, 6 eggs, 2 pickles. Boil the eggs hard; grate the cheese; remove the shell and slice the eggs about one-sixth of an inch thick. Put a layer of cheese in the bottom of a dish then a layer of sliced pickle, a layer of yolks and then a layer of the whites. Serve with any good dressing.

MRS. J. FRANDSEN.

Cooked Salad Dressing. 1 teaspoon mustard, ½ teaspoon salt, 2 tablespoons flour, 3 tablespoons sugar, ½ cup vinegar, 1 cup water, dash of red pepper, 2 eggs beaten slightly. Mix all dry ingredients; add vinegar and water, then lastly beaten eggs. Cook in double boiler until thick. Thin with cream as required for salad.

MRS. G. A. FAUSETT.

Deviled Eggs. 1 doz. hard boiled eggs, 1 tablespoon Yacht Club dressing, 1 tablespoon vinegar. Cut eggs in half, remove yolks, add dressing and vinegar to yolks, season to taste. Mix to smooth paste carefully and put mixture into the whites. Serve on lettuce leaves. Fine for picnics.

MRS. J. F. M'KNIGHT.

Pimento Salad. ½ box gelatine, ½ cup cold water, ½ cup vinegar, 1 teaspoon salt. Dissolve gelatine in water, add vinegar, salt and hot water. Stir well. One cup boiled water. Let stand until it begins to set and add ½ cup of peppers and ½ cup of cabbage chopped fine. Put in molds. Serve with or without salad dressing.

MRS. H. W. COOPER.

Fruit Salad. Dressing: ½ cup vinegar, 1 cup water, 1 teaspoon mustard, 1 egg, 1 tablespoon sugar, salt, 1 tablespoon flour. Boil water, vinegar and mustard together. Beat egg, sugar and flour and pour in when boiling. Hold white of egg in just as you take off stove. Add cream when cold or when ready to use. Cut 3 apples, 2 pieces of celery into small cubes, add 1 cup nuts and mix with the dressing.

MISS MADGE WHITING, Helper.

Pond Lily Salad. Arrange some crisp lettuce leaves on individual salad plates. Cut ends from as many hard boiled eggs as there are salad plates. Place an egg on each plate. With a sharp silver knife cut whites of the eggs from points. These pieces when fallen apart will look like petals of a lily (from top downward). Remove the yolks and mix with a good Mayonnaise dressing. Fill the centers of each lily with yolk mixture and press into shape with a small silver spoon.

MRS. C. H. ARCHER.

Crab Salad and Oil Mayonnaise. 2 bunches of celery chopped and added to 1½ quarts of shredded cabbage; add to this 1 large can of crab, shredded. Serve with a French dressing made as follows: Yolks of 2 eggs, juice of 2 lemons, 1 cup olive oil. Have the oil ice cold and mix in a cold bowl by adding alternately to the eggs a few drops of lemon juice and a few drops of oil until the eggs and oil have all been used. The secret of success is in having ingredients cold. When ready to serve add salt to taste and add a dash of paprika.

MRS. THOMAS FOUTS.
MRS. L. E. WHITMORE.

Banana Salad. 1 head of lettuce, 6 ripe bananas, 1 cup diced pineapple, berries or cherries to garnish, ½ cup cooked dressing mixed with ¼ cup whipped cream. Arrange light crisp lettuce leaves on individual plates; place a peeled banana on the center of each leaf. With a sharp knife cut each banana in round slices, being careful not to separate the pieces. Cover with a spoonful of pineapple and one of dressing. Garnish with candied or fresh fruit. Serve cold.

MRS. WM. EMIGHOLZ, Sunnyside.

Salmon Salad. 1 can salmon, pick over; 2 stalks celery chopped fine. Dressing—½ cup vinegar, 1 teaspoon mustard, yolks of 2 eggs, 1 tablespoon sugar, salt. Cook in double boiler until thick. When cold add cup of cream. Mix with egg rings.

MRS. H. G. MATHIS.

Fruit Salad. 5 oranges, 5 bananas, one 25c can sliced pineapple. Cut oranges, bananas and pineapple in small pieces. Put juice from pineapple into basin and put on stove; add ½ cup sugar and boil 10 minutes. Cool and add small bowl of whipped cream. Pour over fruit and serve.

MRS. JAMES S. MATHIS.

Fruit Cabbage Salad. Shave very fine a solid head of cabbage. There should be nearly a half gallon, but less may be used without changing the rest of the recipe. After cabbage is cut put in cold water for at least one hour. Have ready one 15c can of sliced pineapple cut in small pieces; 1 cup almonds, blanched and cut fine; 2 cups of marshmallows cut into sixths; dressing; ½ cup sugar; 1 tablespoon flour, mixed; 2 whites of eggs, beaten until they begin to froth; 2 tablespoons vinegar, juice of two lemons. Cook until thick and when cool thin with pineapple juice and add 1 quart whipped cream, beaten stiff. Mix cabbage, nut, marshmallows and pineapple and add dressing. Fine for parties.

MRS. C. H. ARCHER.

Cheese Straws. Make rather rich pie paste, roll out, sprinkle with dry grated cheese, fold and sprinkle with more grated cheese. Fold several times and then roll it out. Cut in strips and bake. To be served with salad.

MRS. ROBERT M'KUNE.
MRS. JOHN LYNN, Sunnyside.

Delicious Salad. 1 can apricots, 12 marshmallows, 1 cup chopped pecan nuts, crisp lettuce leaves. Dressing—4 tablespoons vinegar, 1 teaspoon salt, 1 teaspoon dry mustard, 1 teaspoon butter, pinch red pepper, 1 cup whipped cream. Drain apricots and put on lettuce leaves. Put yolks in double boiler, add vinegar, sugar, salt, mustard, pepper and butter. Stir and cook five minutes. When cool add whipped cream and beat well. Next add nuts and marshmallows. Put spoonful of dressing on each plate of salad.

MRS. J. O. FAUSETT.

Salad Dressing. 2 eggs, well beaten; ½ cup sugar, ½ teaspoon salt. Beat well together; add ½ cup vinegar and ½ cup water. Make a smooth paste of a scant tablespoonful each of mustard and flour. Stir into first mixture and cook until it thickens. When ready to remove from fire, add a lump of butter the size of a walnut.

MRS. C. E. PONS, Sunnyside.

Twentieth Century Salad. 12 egg yolks, ¾ cup of lemon juice and vinegar, 1 cup melted butter, 4 tablespoons sugar, 1 cup whipped cream. Salt to taste. Beat yolks until light. Set bowl containing them into pan boiling water. When warm add butter, lemon juice and vinegar. Beat until smooth, add sugar, salt and cool. Mix with whipped cream just before serving.

MRS. MATTIE BRYNER.

Pineapple Salad. Arrange on lettuce leaf one slice of pineapple; put a tablespoon salad dressing in center of fruit; next put a tablespoon whipped cream over the dressing. Sprinkle grated cheese of nuts. Place a cherry on top with slices of olives on the side. Simple and effective.

MRS. W. E. ANDERSON.

Cold Potato Salad. 6 potatoes well cooked, 1 large onion, 4 to 6 hard boiled eggs, butter size of an egg, melted; ½ cup vinegar, 1 spoonful mustard, 1 spoonful sugar, salt and pepper. Dice the potatoes and chop the onion and egg white quite fine. Mash the egg yolks and add them to the mustard, sugar and seasoning. Next add the melted butter and vinegar. Pour this mixture over the vegetables and mix well. This will keep for several days and is excellent for a carried luncheon.

MRS. ROSY ANDERSON.

Fruit Salad Dressing. Two-thirds cup sugar, 1 tablespoon of cornstarch, 1 cup boiled water. Mix sugar and cornstarch. Make a paste with cold water. Add to 1 cup boiling water. Cook until thick. Remove from fire, add grated peel and juice of 1 orange and juice of ½ lemon. When ready to serve mix with 1 cup of whipped cream.

MRS. JOHN BRYNER.
ADLY AND EFFIE M'INTIRE.

Salad Dressing. 1 cup vinegar, ½ cup sugar, 4 eggs or 2 eggs and 2 tablespoons flour, butter size of walnut, 1 tablespoon mustard and a little salt. Mix dry ingredients, beat in the rest. Cook in double boiler to consistency of custard. Cool. When ready to serve add 1 cup whipped cream.

MRS. ELIZA FOWLER.

Mayonnaise Without Oil. 2 eggs, 1 tablespoon mustard, butter size of egg, ½ cup vinegar. Beat eggs lightly, add sugar and mustard, then add butter and vinegar. Cook in double boiler until smooth and thick; remove and add pinch of salt.

MRS. ELIZA FOWLER.

JAM AND PRESERVES

Grape and Nut Jam. 8 pounds ripe grapes, 1 pound seeded raisins, 1 cup chopped English walnuts, sugar to the taste. Cook raisins and skins of grapes together. Cook pulp and rub through colander, then add to raisins and skins and sweeten. Cook until thick. Add nuts just before taking from fire.

MRS. A. M. EHLY.

Spiced Raisins. Wash 3 pounds raisins and put in a preserving kettle, add 2 pounds brown sugar, 1 pint vinegar, 1 tablespoon each of cinnamon and cloves (tie in a piece of muslin), heat to boiling point and cook slowly 1½ hours. Put in jars and keep in a cool place. Serve with cold meats.

LILLY FRANDSEN.

Orange Marmalade. 1 orange, 1 lemon and 1 grapefruit. Shave very thin, rejecting core and seeds; measure fruit; add to it three times the quantity of water. Let stand over night in an earthen dish and next morning boil for ten minutes. Stand another night, second morning adding part for part of sugar and fruit. Boil steadily until it jellies. This makes 12 glasses.

MRS. J. B. MIDDLETON.

Blue Plum Conserve. 1 peck of blue damson plums, stoned and halved; 3 quarts sugar. Mix thoroughly, then add 2 pounds seeded raisins, 6 oranges, 1½ pounds English walnuts. Squeeze the juice from the oranges and cut the rind and pulp into small pieces. Add the shelled nuts halved. Cook slowly for three hours.

MRS. THOMAS FOUTS.

Plum Jam. 2 quarts blue plums, 3 cups sugar. Put the sugar and 3 cups water on to boil; when boiling add the plums, which have been washed. Boil or simmer slowly 1 hour, stirring often. It must be thick and not separate. Seal while hot.

PAULA G. WALTERS.

Apricot Preserve. 1 large can pineapple, ½ doz. oranges, 1 peck apricots not over ripe. Scald and remove the skins, cut into halves, removing the stones until the peck is prepared; then crack the stones, blanch the nuts and mix with fruit. Put ¾ pound sugar to 1 pound fruit. Let stand over night with sugar, then boil one hour, after which add the pineapple and oranges. Boil slowly ½ to ¾ of an hour longer; bottle and seal.

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CANDY

Patience. 1 cup sugar, 2½ cups milk. Let boil until sugar is all dissolved. Strain into another kettle and add 3 cups of sugar. Stir until dissolved, then let it boil rapidly until it forms a soft ball in water (like fudge), then remove from fire and let it cool, and beat.

MRS. A. L. HEPPLER.

Orange Sticks. Take oranges with thick skins, cut the skins into strips, put for 10 minutes in salt water—1 teaspoon salt to 2 cups water—drain and cover with fresh boiling water, and cook until tender. Make a syrup of one cup of sugar to one cup of water and cook until it threads, then add the orange stick and cook until they are crystallized.

MRS. F. M. SANFORD.

Boston Creams. 3 cups sugar, 2 cups cream or condensed milk, 1 teaspoon vanilla. First caramelize one cup sugar, then add one cup cream. When nearly to boiling point, add other two cups sugar. Stir until caramelized sugar is all dissolved, then add second cup of cream. Boil until nearly hard ball stage. Remove from stove, cool and beat. When cool enough add nuts. Pour into buttered platter and cut into squares.

MRS. GEORGE B. MOWRY.

Fudge. 2½ heaping teaspoons cocoa, 2 cups sugar, 1 cup sweet milk, 1 teaspoon butter. Boil until a teaspoonful of the mixture makes a soft ball when dropped in one-fourth cup cold water. Remove from the fire, add 1 teaspoon vanilla; beat until stiff and pour in buttered pan. When beginning to cool, mark in squares.

MRS. W. F. MYERS.

Taffy. 3 cups sugar, ½ cup vinegar, ½ cup water. Cook until it forms a thread when dropped from spoon. Flavor. Pour on buttered platter. Stretch lightly with the finger tips when cool enough to handle.

MRS. J. H. REDD.

Peanut Butter Fudge. 1½ cups sugar, ½ cup milk, 2 tablespoons peanut butter. Mix well together and cook about 10 minutes or until it forms a soft ball. Beat and pour into a buttered dish before it becomes too hard to pour readily.

MRS. C. E. PONS, Sunnyside.

Divinity Candy. 2 cups white sugar, ½ cup corn syrup, ½ cup cold water, ½ cup chopped walnuts (if desired). Boil until it becomes brittle in cold water or forms a thread. Have ready whites of 2 eggs beaten stiff. Pour boiling syrup into eggs and beat well. Flavor with vanilla. Add the nuts. Beat again very stiff. Cool on buttered platter.

MRS. J. H. REDD.

Maple Creams. 1 cup maple syrup, one-third cup brown sugar, one-third cup thick (sweet) cream. Boil until it reaches soft ball stage. Cool, beat until thick and pour on buttered platter or dish. When cool, cut in cubes. Nuts may be added.

MRS. GEORGE B. MOWRY.

Pinouche. 1 cup sweet milk, 2 cups light brown sugar, lump of butter size of walnut. Boil these, stir often; test by dropping a teaspoonful in half a teacup of cold water and when it forms a soft ball remove from fire. Add 1 teacup of chopped walnuts. Beat until it grains and is quite stiff. Spread on buttered platter. Mark into squares and set away to cool.

MRS. W. F. MYERS.

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MISCELLANEOUS

STAINS AND THEIR REMEDIES.

Iron. (a) Rub cream of tartar on moistened surface. (b) Wet with boiling water, sprinkle with salt, lay in sunlight. Moisten with lemon juice and salt; let lay in strong sunlight.

Mildew. (a) Solution of chloride of lime, 1 teaspoon of lime to 1 quart of water. (b) Lemon juice and salt, strong sunshine. (c) Wet stain, rub soap with French chalk, expose to sunlight, apply lemon juice. (d) If a light case and recent, wet in cold water, wring slightly, let dry in strong sunlight.

Mud. (a) Let alone until dry, then brush. Soft semi-fluid mud. Clear water, but do not rub. Clay mud. (a) Pour boiling water on wrong side, dry, brush. (b) Make paste of French chalk and alcohol, let dry, brush off. Grimy mud. Kerosene, remove with alcohol or gasoline.

Grass Stain. (a) Rub lard on spot, wash in soap and cold water. (b) Dip in clear ammonia, rinse well with water. (c) Wet with kerosene, wash as usual.

Peach Stain. (a) Spread glycerine on stain and allow to dry. Wash as usual.

How to Make Blueing. 4 quarts of rain or snow water. When hot add one ounce oxalic acid and 2 ounces of soluble blue dissolved in a little cold water. Simmer a little while but do not boil.

LILY FRANDSEN.

Canker Medicine. 1 quart of corn cob ashes, quaken aspen bark, elderberry bark, wild grape root, chokecherry bark, wormwood and oak bark, garden sage, hops and horehound, yarrow and most any kind of herbs that are good for the blood. Five cents worth each of bayberry bark, borax and golden seal. Alum size of an egg and saltpetre, honey and whisky. Boil herbs down to a strong tea. A pint of each kind of herb tea. Add 4 quarts honey to 2 gallons of herb tea, add the golden seal and all the rest. Boil 4 hours, then add 1 quart whisky.

LILLY FRANDSEN.
GRANDMA BRYNER.

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